

Grandma Mala's Kopytkas with Mushroom Gravy

THE Zekelman
HOLOCAUST
CENTER

Recipe from InstaGrandma's Kitchen

Ingredient List

2 lbs Yukon Gold potatoes
(scrubbed, peeled, and halved)

1 cup all-purpose flour (give or
take, depending on the age of
your potatoes)

2 Tbsp schmaltz or neutral oil

1 lb assorted mushrooms, sliced
or roughly chopped

2 yellow onions (or 1 large), diced

3 cloves garlic, roughly chopped

3 Tbsp kosher salt (preferably
Diamond Crystal® brand)

1/2 tsp ground black pepper

1 tsp paprika

Pinch of sugar

Chopped chives, for garnish

Chopped dill, for garnish

Equipment List

2 medium/large saucepans

1 medium/large skillet

Potato masher or ricer

Spatula or cooking spoon

Bench scraper or small knife

Slotted spoon

Tablespoon

Directions

1. Fill a saucepan with the potatoes and 2 Tbsp salt, and add enough water to cover the potatoes. Bring to a boil.
2. Heat the skillet on medium/high and add 1 Tbsp schmaltz or oil. *When it's rippling, add the garlic and stir it to coat. Sauté 1 minute.*
3. Add the onions, black pepper, paprika, and a pinch of salt. Stir then sauté for 2 minutes. Remove and set aside.
4. Add 1 Tbsp schmaltz or oil and the mushrooms, stir, and let them cook down. *Don't stir too frequently, because you want them to brown nicely, but don't forget about them and let them burn.*
5. When the potatoes are fork tender, remove from the water. **Do not discard the water- instead, pour it into a bowl to use later.**
6. When the potatoes have cooled enough to be safe to handle, dry them off very well and mash them thoroughly- **you don't want any lumps.**
7. Add the mushroom mixture to a saucepan and heat on medium. Pour off the top of the potato water so you're left with about ½ cup of water and the starch that has settled at the bottom. Give it a swirl and add it to the mushrooms with a pinch of sugar.
8. Let the gravy heat through, and taste it to check the seasoning. *If it's too salty, add some fresh water. If it's not seasoned enough, add more salt.*
9. Simmer the gravy to thicken, then turn the burner on very low heat and cover to keep warm.
10. Add water and 1 Tbsp salt to a saucepan and bring to a boil.
11. While the water is coming to temperature, take the mashed potatoes and mix in 1 egg and ½ cup flour until smooth. Add 1 Tbsp flour at a time and mix. Continue until the consistency of the dough is soft and pliable, but not sticking to your hands.
12. Roll out small sections into "snakes" about ¾ inches or 2 cm thick. Cut on a diagonal to make small diamonds or "hooves" as they're named in Polish (*Kopytka means "little hoof"*). You want the kopytkas to be about an inch or so in length.
13. Place the kopytkas into the boiling water in batches so they don't get overcrowded. Boil them until they float (about a minute or two), then remove them and repeat until all are cooked.
14. Transfer the kopytkas to a serving bowl and toss them in the mushroom gravy or ladle the gravy over the top. Sprinkle chopped herbs over the top to garnish and serve hot.