

LOVE THY CARROT

real food made with love

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POTATO KUGEL

Enough for a crowd, this recipe will fill 2 - 9 X13 inch glass Pyrex pans

INGREDIENTS

10 lbs Yukon gold potatoes
4 or 5 medium sized yellow onions
6 large eggs (beaten well)
Canola or Mazola oil (about ½ cup)
Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 425 degrees
2. Coarsely grate the potatoes and onion by hand or food processor.
3. Squeeze out as much of the excess liquid as you can from the potatoes and onions.
4. Add the well beaten eggs, salt and pepper to the potato and onion, mix well.
5. Put enough oil (about ½ cup) in a 9 X13 inch Pyrex to coat the bottom and place in the oven and heat for about 10 minutes until oil is very hot.
6. Pour mixture into pan, oil should sizzle up around the potato mixture.
7. Bake uncovered for 30 minutes at 425 degrees. Reduce heat to 400 degrees and continue baking for another 30 minutes or until golden brown.
8. Cut into squares while still warm.

COOKS NOTES

Can be made ahead of time and reheated before serving.

Variation: My mother sometimes will use muffin tins in place of a large Pyrex pan and each guest can have their own mini kugel!