

Potato Kugel

Submitted by: Ron Somers

Beit Shalom Synagogue, Adelaide, South Australia

Ingredients

- 3 eggs
- 1/3 cup potato flour
- 1½ teaspoons salt
- 3 tablespoons grated onion
- 4 tablespoons melted butter or salad oil
- 3 cups grated, drained potatoes
- ½ teaspoon baking powder (optional)
- 1/8 teaspoon pepper

Directions

Beat eggs until thick; stir in potatoes, potato flour, baking powder, salt, pepper, onion and oil; let stand a few minutes.

Turn into a greased 1½ litre/quart baking dish or casserole.

Bake at 175° Celsius / 340° Fahrenheit until browned, about one hour; serve hot.

Note: Ron likes to vary the recipe by adding some grated carrots and more than the recommended amount of onion. Instead of potato flour, you can use matzo meal or ordinary flour. He says it isn't really necessary to drain the grated potatoes, so he doesn't. Why lose all that goodness?