

Potato Kugel

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Ingredients

- 3 lbs potatoes peeled
- 2 onions
- ½ cup oil
- ¼ cup flour or matzah meal
- 3 eggs slightly beaten
- 1½ tsp salt
- ½ tsp pepper

Directions

Grease a 13x9 inch pan.

Preheat oven to 200° Celsius / 400° Fahrenheit.

Grate 1 onion and sauté it in 2 tbsp oil until limp and slightly browned, stirring frequently.

Peel and grate the potatoes (fine grating disk of a food processor works well). Put in a dish towel and squeeze out excess liquid.

Grate the second onion in food processor. Add eggs, flour, salt and pepper and mix thoroughly, Add the drained potatoes to the processor and pulse just a few times to combine. Add oil and pulse again a few times.

Pour the potato mixture into the pan and smooth top. Bake until top is well browned, about 45 minutes.