



# Potato Kugel with Onion & Garlic

Makes: 10-12 servings

Prep Time: 20 minutes Cook Time: 1 hour & 20 minutes

Total Time: 1 hour & 40 minutes

## Ingredients

- 1 large or 2 small onions, cut into quarters
- 4 garlic cloves
- 3 pounds or about 5 large baking potatoes (Russets or Idaho), peeled and cut into large pieces that fit the feed tube of the food processor sideways
- 1/3 cup potato starch, cornstarch or matzo meal
- 2 tsp kosher salt
- 2 tsp fresh ground black pepper
- 3 large eggs
- 5 tbsp olive oil, schmaltz, canola oil or duck fat, divided

## Instructions

Preheat oven to 350°F.

In a food processor with regular steel blade, chop onions and garlic until almost finely ground. Transfer to a large bowl.

Now put in the grating blade. Place potatoes in sideways to get long strands of potato.

Add potatoes to the onions and garlic. Sprinkle salt, pepper and your choice of starch evenly over potatoes and onions and using your clean hands evenly coat strands with starch. Break eggs on top and mix with your clean (!) hands to evenly coat the mixture.

Heat 1/4 cup olive oil or schmaltz or duck fat in a 10-inch cast iron skillet over very high heat until hot. Pour potato-egg mixture into pan carefully because it may splatter. Spread evenly in the skillet. Drizzle with last tablespoon of oil.

Bake in a preheated oven for 75 to 80 minutes, until browned on top and tender in the middle. Cover with foil if it browns too fast.

Serve in squares or wedges. This can be served from the skillet or unmolded onto a platter. Kugel reheats well in a warm oven. It keeps in the fridge for days and can be frozen and then defrosted before rewarming in the oven.

No cast iron? Use a casserole baking dish, but just make sure the oil is hot as mentioned above before pouring in the potato mixture. This can be done in the oven, but it may take a bit longer to heat up.

*Recipe from This is How I Cook*