



Sister Sue's Dumbed Down and Slightly Adapted Potato Kugel

Makes 9 x 12 ceramic deep dish

Ingredients

- 3 Tbsp neutral oil (such as avocado or canola oil)
- 1 lb, 14 oz. package shredded FROZEN Ore Ida potatoes (a little bit defrosted but not all the way unfrozen)
- 1 ½ brown onions, skinned, peeled and chopped in the Cuisinart or Nutribullet
- 3 large eggs
- 2 Tbsp matzo meal or all-purpose flour
- 3 Tbsp melted butter (cool slightly)
- 1 ½ Tbsp salt
- Fresh ground white or black pepper

Instructions

Preheat oven with the rack in upper third to 400 degrees. Put the 9 x 12 pan in the oven with the three tablespoons of oil for about 10 minutes before you start to bake the kugel, and let the pan and oil heat up.

Grate or finely mince the onion in a food processor or Nutribullet. In a large bowl, whisk eggs, salt, pepper and matzoh meal. Stir in potatoes/onions with hands until well combined. OK, wear disposable gloves if you don't want stinky hands.

Pour the potato mixture into the preheated pan with preheated oil and spread evenly. Bake uncovered at 400 degrees for 15 minutes, reduce heat to 375 and bake about 45-50 minutes more or until the top is crisp. Brush top with a little melted butter 30 minutes before it is done if it looks too pale.

Cool before cutting. Serve cut into squares with ketchup, plain yogurt or sour cream, whatever you like on hash browns.