

Potato Kugel

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

24

Description

This potato kugel is handsdown the best my family and many of my guests have ever tasted Its fabulous served hot with sour cream Its also incredible when added to a Jewish cholent stew and cooked overnight

Ingredients

- - 1 tablespoon vegetable oil - 10 medium potatoes
- peeled and grated - 2 medium onions
- peeled and grated - 5 large eggs - ? cup vegetable oil - 2 teaspoons salt - 1 teaspoon black pepper

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish with 1 tablespoon vegetable oil. Dotdash Meredith Food Studios Combine grated potatoes and onions in a large bowl. Mix in eggs
2. 1/3 cup of vegetable oil
3. salt
4. and pepper until well combined; pour mixture into the prepared dish. Dotdash Meredith Food Studios Bake in the preheated oven until golden brown and crisp on top
5. 1 ½ to 2 hours. Dotdash Meredith Food Studios