

Grandma Jeanette's Potato Kugel Muffins

(With a little help from her granddaughter, Rabbi Shana)

This recipe yields 24 muffins:

3 eggs

60 oz of fresh shredded potatoes (if frozen, make sure to thaw)

12 oz of chopped onions or 1 med onion

4 1/2 tablespoons of potato starch pr matzo meal

2 1/2 teaspoons of salt

¼ teaspoon black pepper

Non-stick cooking spray or oil (olive, canola or vegetable)

Preheat oven to 400 degrees. Break and beat eggs in a small bowl and set aside. Process potatoes and onions together and put in a large bowl. Mix in eggs potato starch OR matzo meal, salt and pepper. Spray muffin or grease tins liberally with cooking spray or oil and fill almost to the top with batter. Place in oven and cook until golden brown, begin to check after 30 minutes.

