

Lacy Potato Kugel

from Ruthanne

INGREDIENTS

6 large **potatoes**, peeled

2 large **onions**, 1 diced and one quartered

4 large **eggs**, lightly beaten

5 tablespoons **oil** + 1/8 cup (2 tablespoons) oil + small amount to caramelize onion

1-2 teaspoons **salt**

(I use 1, since additional salt for taste can be added on the plate if desired, but you can't take it out.)

Fresh ground **pepper** to taste

(I like pepper, so I add it liberally.)

1/4 cup **potato starch**

1 cup boiling **water**

9 X 13 baking dish

INSTRUCTIONS

1. Preheat oven to 500 degrees.
2. Sauté diced onion until nicely caramelized and golden.
3. While onion is caramelizing, grate potatoes using the fine (smallest holes) disc in the food processor.
4. Squeeze out liquid and place in a large mixing bowl.
5. While boiling the water, process quartered onion using the same blade, and pour the onion pulp and juices into the bowl with the potatoes.
6. Stir in eggs, 5 tablespoons oil, salt, pepper, and caramelized onions.
7. Sprinkle starch on top.
8. Pour boiling water over starch and stir thoroughly.
9. Pour 1/8 cup oil into a 9 X 13 baking pan and heat in oven for about a minute. Don't allow oil to burn.
10. Carefully pour mixture into pan and bake for 20 minutes.
11. After 20 minutes, reduce heat to 400 degrees and bake for 40 minutes or until the top is a deep golden brown.