

## Potato Kugel

5 medium russet potatoes, cut in half (you can also use white or Yukon Golds)  
4 medium yellow onions, cut in half  
3 extra-large or jumbo eggs  
1/4 cup matzah meal or Passover bread crumbs  
Kosher salt, to taste  
Ground black pepper, to taste  
3 tablespoons vegetable oil

Preheat the oven to 400 degrees.

One by one, place the potatoes and onions into a food processor, with the shredding blade attached. Shred all the potatoes and onions together.

Squeeze out all excess liquid from the potato mixture by placing small batches into a kitchen towel.

Place the potato mixture into a bowl and add the eggs. Mix thoroughly.

Add the matzah meal and two pinches each of salt and ground black pepper. Mix well.

Pour the oil into a 9 × 13 nonstick pan and place it in the oven to heat it up. Take the pan out after 5 to 10 minutes. Add the mixture to the pan in a smooth, even layer.

Cook for about 1 hour, or until the top is brown.

Note: This recipe may also be used to make latkes. Instead of putting the potato mixture into a pan and heating it in the oven, you would heat oil in a pan on the stove, make small, flat disks of the potato mixture, and fry them, browning on both sides.