



Potato, Carrot, and Zucchini Kugel

Ingredients:

- 5 each Large eggs
- 3 each Medium onions, cut into 1" pieces, divided (1 ½ #)
- 14 each Green onions, chopped and divided
- 5 each Russet potatoes, peeled, cut into 1" cubes, divided (2 ½ #)
- 2 each Medium carrots, peeled, cut into 1" pieces, divided
- 1 each Large zucchini, cut into 1" pieces, divided
- ½ cup Unsalted matzo meal
- ½ tsp Salt
- ½ tsp Pepper
- ½ cup Melted margarine or chicken fat

Directions:

1. Position rack in top third of oven and preheat to 400°F.
2. Combine 3 eggs, half of onions, and half of green onions in processor. Blend until mixture is almost smooth and fluffy. Add half of potatoes, half of carrots, and half of zucchini. Blend until vegetables are finely chopped (bits of carrots and zucchini will remain). Transfer mixture to large bowl.
3. Repeat with remaining 2 eggs, onions, and green onions, then potatoes, carrots, and zucchini. Add to mixture in bowl. Whisk in matzo meal, ½ teaspoon salt, and ½ teaspoon pepper.
4. Place dish in oven until very hot, about 7 minutes (while preparing the mixture) Brush ¼ cup margarine over bottom and sides of 13x9x2-inch glass baking dish. Pour kugel batter into hot dish Brush remaining ¼ c margarine on top. Bake until top is brown and crisp, about 1 hour.
5. Cut kugel into squares; serve hot alongside brisket.