

### **Auntie Miriam's Potato Kugel**

- 2 1/2 lbs potatoes (Russet works well), peeled and grated
- 1 lb carrots, peeled and grated
- 1 lb onion, minced (in food processor), or grated
- 3 eggs, lightly beaten
- 1 T kosher salt
- 1/2 cup oil (or less, if watching calories)
- 1 c homemade breadcrumbs (or regular)
- freshly ground pepper

Preheat the oven to 400 degrees. After washing and peeling the potatoes keep them in cold water until ready to use, to prevent them from going brown, then dry them before grating. Mince the onions in a food processor, then use the grating blade to grate the potatoes and the carrots. Mix all the ingredients in a large bowl and transfer to a 9x13" casserole, or two if you want double the crispy crust.

Lower the oven to 350 degrees after putting in the kugels. Bake for 2 hours. Serve hot. Can be frozen.

**Jittery Cook**