

## Mini-Kugels

- 2 1/2 lbs [potatoes](#), 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
- 4-5 T olive oil
- 1 c [homemade breadcrumbs](#) (or regular)
- freshly ground pepper

Preheat the oven to 400F. 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 scoop-fulls to mini-muffin trays. For easy clean-up, lightly oil the tray. (Otherwise you'll need to run a knife around each mini-kugel, and to use a small spoon to ease them out.)

Bake for about 40 minutes, then turn off the heat, and leave them in the oven for an additional 10 minutes to set. Serve hot. Can be frozen. This tempting appetizer or side dish serves 12.

**Jittery Cook**