



Shredded Potato Kugel Casserole

Serves 8-10

2 1/2 Lbs of Potatoes, I used Russet
2 Medium Yellow Onions
4 Eggs
1/4 Cup Corn Starch or Potato Starch
1 Tsp Salt
2 Tsp DiDad's Passion for Pepper
3 Tbsp Olive Oil

Preparation:

Preheat oven to 400°. Place a baking dish in oven to preheat.

To shred the potatoes I used a Cuisinart food processor. You can also use your KitchenAid with shredder attachment or you can use a cheese grater, using the largest shreds. When done, put potato shreds in a bowl covered with cold water (to prevent browning and to remove excess starch) till ready to use.

Using same method as above, shred your quartered onions, set aside.

Mix the eggs together with the salt and 1 tsp of the DiDad's Passion for Pepper. Drain the potatoes from the water and mix together with the eggs adding the onions and starch of choice (I used corn).

Remove the preheated baking dish from oven and carefully (it is hot) add the potato mixture. Use a spatula (or your hands) to press down gently to evenly distribute. Sprinkle the last tsp of DiDad's Passion for Pepper of to then drizzle with 2 tbsp olive oil.

Place back in oven and back for about an hour until the top is nicely browned and the crispy edges have pulled away from the side of the pan.

Slice and enjoy!