

Potato Kugel

Traditional potato kugel that just makes you feel like you're at Bubbie's table and everything is right with the world. Perfect as a side for chicken or beef or even as a snack when you need a little bit of comfort food.

 Course	Main Dish, Sides
 Cuisine	Jewish
 Prep Time	20 minutes
 Cook Time	1 minute
 Total Time	21 minutes
 Servings	8 servings



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Ingredients

- 6-8 large potatoes, peeled
- 1 medium onion
- 2 eggs
- 1 tsp. baking powder
- 1 1/2 tsp. Kosher salt
- 1/4 tsp. black pepper
- 3 tbsp. matzoh meal or 2 broken matzohs
- oil or shortening
- 1 additional onion, chopped and sauteed

Instructions

1. Preheat oven to 350 degrees. Grate potatoes and drain excess liquid. Grate in onion. Add egg, baking powder, salt, pepper and matzoh meal. Set aside.
2. Grease a 9 x 13 baking pan or heavy skillet with ovenproof handle with oil or shortening. Pour potato batter into pan. Pour sauteed onion pieces over top.
3. Bake for 1 hour or until brown on top.