

Yaptzik (Potato and Meat Kugel)

Recipe By Naomi Nachman



Cooking and Prep:  13
h 40 m

Serves:  10

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: ArtScroll

Cuisines: Ashkenazi

This is a traditional Pesach dish of unknown origin. The slow-baked overnight potato kugel is improved only by the delicious meat hiding on the bottom.

Ingredients (7)

Main ingredients

- 3 strips flanken
- 8 to 10 large potatoes
- 1 large onion
- 4 eggs, lightly beaten
- 1 tablespoon **Haddar Kosher Salt**

1/4 teaspoon white pepper

1/2 cup water

Start Cooking

Assemble and Bake

1. Preheat oven to 350°F. Prepare a 9- x13-inch pan.
2. Place meat into prepared pan. Set aside.
3. Using a food processor fitted with the thin shredder blade or kugel blade, shred potato and onion. Add eggs. Add salt and pepper; pour mixture over the meat.
4. Bake for one and a half hours; then reduce oven temperature to 200°F. Pour water over kugel, cover tightly with foil, and bake for 12 to 16 hours, or until ready to serve.

Credit

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