

Potato Flanken Kugel (Yapchik)

Recipe By Victoria Dwek

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Cooking and Prep: 
7.5 h

Serves:  12

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: ArtScroll

Cuisines: Ashkenazi

Whenever we want to know about the history of a dish, we call food historian and author Gil Marks. When we asked him about Yapchik, we were surprised to hear that it wasn't a venerable, traditional food that had been enjoyed back in Eastern Europe. Instead, it was a modern-day invention, first becoming popular in the U.S. in the last decade. Then, I had a second call to make. To learn some Yapchik secrets, I contacted one caterer I know whose version is especially good. With his tips, I perfected our recipe. So even if it's not totally traditional—I bet it soon will be.)

Inspired by Cook Kosher member csg

Ingredients (12)

Meat

- 1 pound boneless flanken
- 1/2 teaspoon **Gefen Paprika**
- salt, to taste

coarse **Gefen Black Pepper**, to taste

3 tablespoons oil

Potato Mixture

5 pounds yellow-skinned potatoes (such as Yukon Gold), peeled and cut into chunks

2 onions

1 zucchini, peeled

8 eggs

1 tablespoon salt

1/8 teaspoon coarse **Gefen Black Pepper**

1/2 cup oil

Start Cooking

Prepare the Kugel

1. Season flanken with paprika, salt to taste, and pepper to taste.
2. Heat three tablespoons oil in a sauté pan over medium heat. Add flanken and sear for three minutes on each side. Lower heat, cover, and cook 30 to 40 minutes, until meat is soft. The flanken will release its own cooking juices so there is no need to add other liquid. Remove from heat and let cool.
3. When cool, chop flanken into small pieces. Reserve the pan juices (there should be about half a cup of liquid in the pan).
4. Preheat oven to 350 degrees Fahrenheit.
5. Using the grating blade of the food processor, grate potatoes, onions, and zucchini.
6. In a large bowl, beat eggs with a fork. Add potato mixture and season with salt and pepper. Add oil; stir until all ingredients are combined.
- 7.

Pour half the potato mixture into one nine- by 13-inch baking pan or two nine- by six-inch loaf pans. Spread meat over potato mixture. Pour reserved pan juices over meat. Top with remaining potato mixture.

8. Bake, uncovered, for 30 to 40 minutes until potatoes are golden. Cover tightly and reduce heat to 200 degrees Fahrenheit. Bake a minimum of six hours, up to overnight.

Tip:

For a piece of meat in every bite, some mix the meat and potato mixture before adding to the pan.

Variation:

You can also make this in a slow cooker. Pour in the raw mixture and cook on high for two to three hours, then on low overnight.

Acknowledgement

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