

Bubby Kaplan's Potato Kugel

Recipe By *Blumi Sebbag*



Cooking and Prep:  2
h 45 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Pescetarian,
Gluten Free, No Refined Sugar

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This is my grandmother Rebbetzin Vichna Kaplan's recipe for potato kugel. This kugel was a Shabbos staple in our family and was on the table every week.

Ingredients (7)

Main ingredients

- heaping 1/2 cup oil
- 1 large onion or 2 medium onions
- 4 eggs
- 1 (5-lb./2.25-kg.) bag Idaho potatoes

- 1 tablespoon salt
 - generous sprinkle of black pepper
 - 1 cup water
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Start Cooking

Prepare the Potato Kugel

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius). Place a pan of oil inside to heat at the same time.
2. In the bowl of a food processor, shred the onions. Add eggs, and then shred the potatoes into it. (I use the Braun shredder blade.) Add water and mix together.
3. Remove the pan with oil from the oven and carefully pour the batter inside.
4. Place the kugel in the oven and bake for 20 minutes. Lower oven heat to 375 or 350 degrees Fahrenheit (190 degrees or 175 degrees Celsius) for a good two hours, or until golden brown.

Variation:

NOT Overnight Kugel: Here's a great hack I got from my sister on how to make a faux overnight kugel, for those of us who either hate leaving an oven on overnight or who want a great shortcut: Bake the kugel at 500 degrees Fahrenheit (260 degrees Celsius) for 20 minutes. When the top is deeply browned, pour a cup of water on top of it, cover tightly, then lower the oven heat to 350 degrees Fahrenheit (175 degrees Celsius) and bake for two hours.

Credits

Photography by Hudi Greenberger