Kugelis

Serves 1 | Active Time: 45 minutes | Total Time: 3 hours 30 minutes

Chef's Notes

Lot of work but a smell and flavor that brings back great family memories. Perhaps, you should only make this once a year, because it's really not very healthy but oh so good.

Step 1: Preparing the Bacon

- 1 to 1 1/2 pounds thick hickory smoked bacon

For the bacon, cut into small piece and cook until almost all of the fat has been rendered. Once cooked and slightly crispy drain on paper towels and set aside.

Step 2: Preparing the Mise en Place

- 5 to 7 eggs
- 1 small can evaporated milk

You want to get your mise en place ready before you start grating the potatoes, as they will start to brown as soon as they are grated.

First preheat the oven to 350°F.

Crack the eggs and whisk together.
(My Mother would say if you like the people than use 6 or 7 eggs).

Step 3: Grating the Onions & Potatoes

- 2 large yellow onions
- 5 pounds peeled red potatoes

First grate the onion (pick out large pieces) and place into a large bowl.

Then peel and grate the potatoes (I have found that organic red potatoes taste better) and add to the onions. Do not drain.

The potatoes need to be grated by hand (a blender makes the consistency to fine and changes the flavor) Yes, a lot of work but I can remember my grandmother grated 100 lbs by hand in one day. Skin, blood, and sweat make a different (Just kidding).

Step 4: Mixing the Ingredients

- 1 tbsp table salt
- freshly ground pepper (optional)

To the onions and potatoes add the bacon, eggs, milk, salt and pepper.

Fold everything together to evenly distribute the ingredients.

Step 5: Preparing the Pan

Spray a large Pyrex pan with non-stick spray. Add the mix and flatten out slightly.

If desired sprinkle the top lightly with farina. This will give the top a sort of crunch golden crust when baked.

Bake for approximately 3 hours or until a toothpick comes out clean.

Once done, let cool slightly. Serve with or without sour cream and/or apple sauce.