



Maple Leather Company & GreatBags® presents...  
Selections from our “Mucho Easy” Recipe Collection

### *Mondschein Family Potato Kugel*

It has come to our attention that we have never sent out this family favorite recipe. Please accept our apologies for its tardiness! We even grew our own potatoes this summer (they did escape the many critters who feasted in our garden) so it was that much more special.

We use a food processor to make this go really fast, using the chopper blade to chop up the onions first, switching to the grating blade to make quick work of the potatoes. You can always hand grate both if you don't have one.

#### Ingredients:

8 large potatoes, peeled if necessary

2 large onions

4 eggs, lightly beaten

1/4 cup potato starch or flour

1 Tablespoon salt

1/4 tsp black pepper

1/4 cup chopped parsley, spinach, kale, or other green

1/2 cup Extra virgin olive oil

#### Process:

Peel and cut into quarters the onions, then pulse in food processor using the chopping blade in bottom until chopped finely. Dump in big bowl, then change to the medium fine grating blade to grate all the potatoes. Dump them in bowl too, then add the remaining ingredients and stir well.

Pour in oiled pans . Depending on the size of potatoes, this will make at least one 9 x 13" casserole , usually that large pan plus a 8x8" . Bake at 375 for 40-50 minutes or until top is crispy and browned. I bake both in the oven at the same time because we like a LOT of Kugel because it tastes so good re-heated the next day! If you are feeling generous you can always gift the small one to a very good friend, too.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)