

Lithuanian Kugeli Potato Casserole (Vegetarian Style)

Preheat oven to 350 degrees F.

Use 9x13 inch baking dish, grease very generously with a mixture of butter and oil
(This makes it crisp and gives it a rich buttery flavor)

Ingredients:

2 medium sized onions, peeled, halved, coarse chopped

1/2 cup (1 stick) unsalted butter

Melt the butter in the 12 inch skillet, add the chopped onions, sauté over medium heat until golden brown and caramelized. This gives the casserole all that yummy flavor. Watch them so you don't burn those delicious bits. Set aside to cool.

About 10 potatoes, peeled, cut into chunks, grated

Place in cold water to avoid potato discoloration.

(It is easier to grate them with the food processor but don't turn them into mush)

(True Lithuanian people would never agree to a food processor but it does save your fingers.)

1-1/2 teaspoons salt or to taste.

1/4 teaspoon black pepper or to taste

About 1 cup evaporated milk

4 eggs

About a handful all purpose flour, which should be about 1/2 cup

Place the potatoes in the food processor, coarse grate them; add the cooled onion mixture. If you are using a small food processor, place fine grated into a large bowl. Mix in salt, black pepper, milk, eggs, and flour. Mixture shouldn't be too thick. If it is, add more milk. (True Lithuanians would add more melted butter too but I don't)

Note: If you want to check your flavors, fry up a spoonful of batter forming a soft pancake in a greased skillet. Crisp it up by turning it over.....This is just fun to do too. There's nothing like having a good time while you do this.

Pour mixture into the prepared baking dish. (Hint: For your meat friends, you can always add 1/2 cup cooked bacon bits into one side of the casserole)

Bake for about 1 -1/4 hours or until top is a rich golden color.

Cool at least 10 minutes before slicing into squares. (By the way, the corner edges are the best since they are usually crunchy and crisp.)

Serve with sour cream and/or applesauce; Garnish platter with parsley sprig for fresh touch.

Serve about 8 to 10 people

Garnish: Parsley sprigs or chopped green onions or chives for the dollops of sour cream

Yield one 13x9-inch casserole side dish or cut into small squares for appetizers.