

Kugeli or Kugelis Lithuanian Potato Casserole

Traditional Recipe with Bacon & Butter



Preheat oven to 350 degrees F.

Use 9x13 inch baking dish, grease very generously with a mixture of butter and oil
(This keeps it crisp but 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 or 10 inch skillet, add the chopped onions, sauté over medium heat until golden brown, caramelized. This gives the casserole all that yummy flavor. Watch them so you don't burn those delicious bites. Set aside to cool.

About 10 potatoes, peeled, cut into chunks, grated

(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 so I say "Go For It!" (Doesn't that sound familiar. Must be the theme of the year.)

1 teaspoon 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

1/2 to 1 cup cooked bacon bits (as desired)

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. It might need more salt or black pepper.

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.

Sour cream or applesauce as desired

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

Yield - one 13x9-inch casserole Can serve about 8 to 10 people