



POTATO CARROT KUGEL

Preheat oven to 450°F.

serves 12

Caramelized onions and lots of garlic are the key to the deep, savory flavor in this delicious kugel.

Carrots add a touch of sweetness and lovely color.

½ C. extra-virgin olive oil, divided
3 large onions, chopped (4½ C.)
4 large garlic cloves, minced
8 eggs
½ C. potato starch
½ teaspoon pepper
4 lb. potatoes (about 6)
2 C. shredded carrots
½ C. chopped fresh parsley

Heat ¼ cup oil in large skillet over medium heat. Add onions; stir until coated with oil. Cover and cook 5 minutes or until onions are rich golden brown, stirring frequently and reducing heat to medium-low if necessary. Stir in garlic; cook 1 minute.

Whisk eggs in large bowl until blended, then add potato starch, remaining ¼ cup oil, and pepper.

Wash potatoes and shred, then squeeze with hands to remove any excess moisture. Stir into egg mixture. Stir in shredded carrots, parsley and then onion mixture until thoroughly combined. Put into 13x9 greased baking dish.

Bake 25 minutes. Reduce oven temperature to 375°F.; bake an additional 20 minutes or until golden brown on top.