

Potato Kiegel

Ingredients

6 Yukon Gold potatoes
2 Sweet Vidalia onions
1-2 beaten eggs
Kosher salt, to taste
1/4 - 1/2 tsp. White pepper

Preparation

Preheat oven to 400°. Spray non-stick cooking spray in a glass oblong pyrex dish (my mom used vegetable or canola). Add oil to coat bottom (about 1/2-1/4”).

Peel and grate the potatoes in a food processor (or for a workout, use a box grater). Alternate with two grated Vidalia onions

Put a towel over a large bowl and let the grated potatoes and onions drain in the towel. Add in about 1-2 beaten eggs. Start with one and if it needs more, add a second.

Season with white pepper and kosher salt to taste.

When oil is hot enough (you can test by putting 1 grated piece of your potato and if it sizzles, it is hot enough). Pour potato mixture in and smooth, spooning the heated oil from the bottom over the top. This will crisp it up.

Cook for about 45 minutes to an hour. The sides and top should be crispy brown but check to make sure the potatoes inside are cooked. You can test by putting a knife or wooden skewer in the middle. It should come out clean.

Slice into squares and arrange on a platter.