



MAGNAWARE

QUALITY CAST ALUMINUM COOKWARE

HEAVENLY POTATO KUGEL - IN MAGNAWARE DUTCH OVEN

INGREDIENTS:

- 9 POTATOES
- 7 EGGS
- 1 TBSP. SALT (heaping)
- COUPLE OF SHAKES OF BLACK PEPPER
- 1/2 C OIL

Pour oil into Magnaware pot and put onto medium flame. Let it heat up while you prepare the kugel. Grate the potatoes and mix well with the eggs, salt and black pepper. Add a couple of spoons of boiling oil from the pot to the potato mixture and mix very well.

Carefully pour mixture into hot oil. It should sizzle. With a spoon you can mix the oil that rises to the top into middle of the kugel. Cover the pot and let simmer on a low to medium flame for 45 minutes. After bottom and sides are a deep golden color it is time to flip the kugel. Place a large plate over the pot and with a swift motion turn it over. Slide the kugel back into the pot. Continue cooking.

Tips: This pot is great for keeping kugel warm overnight on a hot plate or bleck, and is ready to serve Shabbos or Yom Tov morning.