

POTATO LEEK CRISP KUGEL

INGREDIENTS

- 9** Russet potatoes (medium) (about 4 1/2 pounds) (peeled)
- 7 T** Vegetable oil (divided)
- 3** Leeks (medium) (white & pale-green parts only) (thinly sliced crosswise)
- 2 1/2 t** Kosher salt (divide) (plus more)
- 3/4 t** Black pepper (freshly ground) (divided)
- 2 cloves** Garlic (finely chopped)
- 1** Onion (small)
- 4** Eggs (large) (lightly beaten)
- 1 T** Thyme leaves (fresh) (plus 1 t) (divided)



DIRECTIONS

- 1** Pre-heat oven to 375 F & cut 4 potatoes into 1" chunks & place in a medium pot
- 2** Cover with cold water by 1" & season water generously with salt
- 3** Bring water to a boil over medium-high heat & cook until potatoes are tender (10-12 minutes)
- 4** Drain well & transfer the potatoes to a large bowl
- 5** Mash with a potato masher & set aside
- 6** Heat 2 T oil in a large skillet over medium until shimmering
- 7** Add leeks, 1/4 t salt & 1/4 t. pepper & cook, stirring frequently, until softened & golden (5 - 8 min.)
- 8** Add garlic & cook until fragrant (1-2 minutes)
- 9** Remove pan from heat & let cool slightly
- 10** Add 2 T oil to cover the bottom & sides of an 8 X 8 baking pan
- 11** Place pan in oven for 10 minutes
- 12** Grate 3 potatoes & onion using the large holes of a box grater OR a food processor with a shredding blade.
- 13** Wrap potatoes & onions in a clean towel or several layers of paper towels
- 14** Then squeeze out as much liquid as you can & then add the mix to the bowl of mashed potatoes
- 15** Stir in sauteed leeks & garlic, eggs, 2 T oil, thyme, 2 t salt & 1/4 t pepper
- 16** Mix until well combined & set the mix aside
- 17** Carefully remove pre-heated pan from oven & transfer potato-onion mix to the pan - it should sizzle when it hits the hot oil
- 18** Smooth top with a spatula & layer potato slices over the top in a shingled fashion
- 19** Bake until golden brown & cooked through (60 - 75 minutes)
- 20** Heat broiler & broil kugel until a crispy crust forms (1-2 minutes)
- 21** Watch carefully so it doesn't burn
- 22** Let the kugel cool briefly, then cut into squares

NOTE

Serves 8

