

Potato Pudding (Kugelis)

by Matt Rich



8 servings · 230 cal/serving

8g protein · 33g carbs · 8g fat

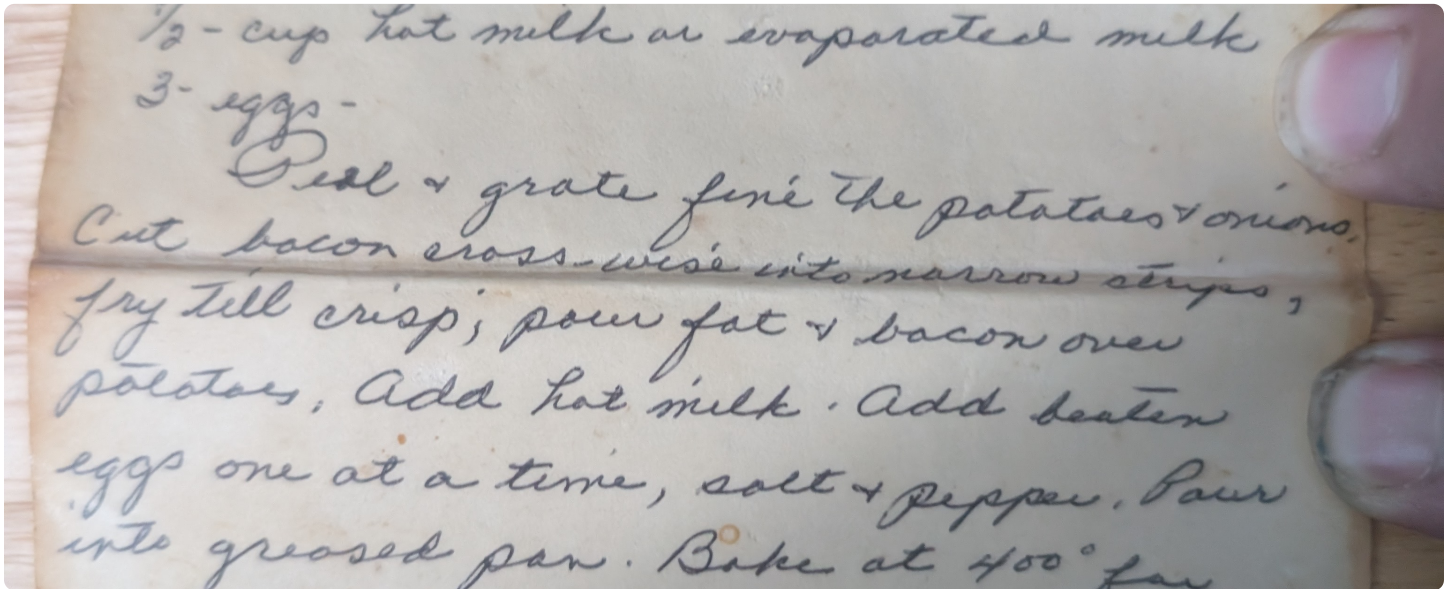
Nutrition info may be estimated by AI and might not be accurate.

side dish

potato

baked

lithuanian



Ingredients

- 10 potatoes
- 1 onion
- 5 slice bacon
- 2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup hot milk or evaporated milk
- 3 eggs

Steps

1. Peel & grate fine the potatoes & onions.
2. Cut bacon cross-wise into narrow strips; fry till crisp; pour fat & bacon over potatoes.
3. Add hot milk.
4. Add beaten eggs one at a time, salt & pepper.
5. Pour into greased pan.

6. Bake at 400° for 15 min.

7. Reduce heat to 375°; bake 45 min. longer.

8. Serve hot with sour cream.