

Savory Sweet Potato Kugel

2 large sweet potatoes or 4 medium ones to equal 2 pounds, approximately a kilo, peeled and sliced to go into food processor for shredding (see pic above)

1 Large onion peeled and halved

4 eggs

1 rounded teaspoon of salt

1/2 a cup flour (or for Passover, 1/3 cup potato starch)

1/2 a cup of oil, divided

Preheat your oven to 350 F.

Take out a food processor (you absolutely can grate the sweet potato and onion by hand if need be) and using the "S" blade, chop the halved onion but not too fine, you want bits and flecks.

Next, leave the onion in the processor and switch out the "S" blade for a shredding one. Shred the sweet potatoes right onto the onion. Pour mixture into a large bowl.

Add the eggs, salt, flour and 1/4 cup of the oil to the mixture and using your hands (gloves are my choice) squish it all up into a fully mixed mass.

Take out a baking dish of 9 x 13 size and pour 1/4 cup of the oil into it. Place in the oven for about 3-5 minutes to heat. Carefully remove and pour the sweet potato mixture into the hot oil, don't burn yourself. Pat evenly into pan and place back into oven. Bake for an hour or till top is browned and onion bits look crispy.