
Potato Pudding (Kugelis) (Lithuanian)

Mary Shimkus - Marshall Field's Orland Square

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

5 pounds white potatoes

2 medium onions

5 to 6 eggs, beaten

1 pound bacon, diced

1/2 cup margarine

1 can (12 ounce) evaporated milk

salt (to taste)

sour cream

Preheat the oven to 400 degrees.

Peel the potatoes and onions. Place in water and set aside.

In a bowl, beat the eggs. Set aside.

Fry the bacon with margarine. Set aside. Grate the potatoes and onions in a food processor and then shred. Drain all liquid using a strainer.

Place all of the ingredients (including the grease) in a bowl. Mix well. Salt to taste. Pour the ingredients into a greased 9x13-inch casserole dish.

Bake for 15 minutes. Reduce the heat to 350 degrees. Bake for 90 minutes to two hours. The dish has been baked long enough when the potatoes are tender in the middle.

Slice and serve warm.

Garnish with sour cream

(This is a Lithuanian dish served at Christmas time.)

Side Dishes

Per Serving (excluding unknown items): 5564 Calories; 360g Fat (58.2% calories from fat); 225g Protein; 355g Carbohydrate; 31g Dietary Fiber; 1520mg Cholesterol; 9037mg Sodium. Exchanges: 18 1/2 Grain(Starch); 22 1/2 Lean Meat; 3 1/2 Vegetable; 2 Non-Fat Milk; 56 Fat.