

## How to Make Traditional Potato Kugel That's Crispy Outside, Tender Inside

Potato Kugel: The Ultimate Comfort Dish That's Crispy, Golden, and Completely Satisfying



**OVEN**  
**400°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

- 6 tablespoons olive oil, divided
- 4 pounds russet potatoes
- 2 medium yellow onions
- 6 large eggs
- 1/3 cup matzo meal
- 3/4 cup chopped fresh parsley (plus more for serving)
- 2 tablespoons potato starch
- 1 teaspoon kosher salt (plus extra for topping)
- 1 teaspoon freshly ground black pepper

### DIRECTIONS

- 1. Preheat : Oven:**Preheat your oven to 400°F (200°C). Add 3 tablespoons of olive oil to a 9x13-inch baking dish and place it in the oven to heat.
- 2. Prep the : Potatoes:**Peel (if desired) and grate the potatoes using a food processor or box grater. Place them in a bowl of ice water for 10 minutes to remove excess starch and keep them from browning.
- 3. Drain and : Dry:**Drain the potatoes well and squeeze out any extra water using a clean kitchen towel. Transfer to a dry bowl.
- 4. Grate and : Add Onions:**Grate the onions and drain excess liquid. Add to the potatoes.
- 5. Mix the : Base:**Stir in the eggs, matzo meal, chopped parsley, potato starch, salt, and pepper. Mix until everything is well combined.
- 6. Bake:**Carefully remove the hot baking dish from the oven. Pour in the potato mixture and spread it evenly. Drizzle the top with the remaining 3 tablespoons of olive oil and sprinkle with a bit more salt.
- 7. Cook : Until Golden:**Bake for 60-70 minutes, or until deeply golden on top and a knife inserts easily into the center.
- 8. Serve:**Let cool slightly before slicing. Garnish with more fresh parsley and serve warm.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-traditional-potato-kugel-thats-crispy-outside-tender-inside/>