

Little Grandma's Recipe

"Lithuanian Kugelis"

ingredients:

- 5 pounds Russet potatoes
- 4 slices bacon, chopped
- 1 medium onion, chopped
- 1 stick of butter
- 4 eggs
- 1 cup of flour
- 1 can carnation evaporated milk
- 1 1/2 teaspoon salt
- 1 dash of pepper

directions:

- Preheat the oven to 350 degrees.
- Peel and Grate the potatoes to form a mush and stick in salted water to keep it from oxidizing.
- Cook bacon and onions, then add stick of butter and cook until it foams about 10 to 15 minutes.
- Add bacon and onion mixture to the grated potatoes and add the eggs evaporated milk and mix well.
- Stir in flour and salt and pepper.
- Put in 9 x 13 buttered pan and cook uncovered for 1 1/2 hours.

