

Koogali

Lithuanian Potato Dish

1 lb bacon	1/2 large onion	6-8 large potatoes
4 eggs	1 T sugar	1 1/2 c milk
some starch	handful white flour	1 t baking powder

Cook bacon, save all the grease.

Cut up onion and fry in some of the bacon grease.

Continue to save the remaining bacon grease.

Cut up the potatoes & – old fashioned method: grate them
– preferred method: run them through a Cuisenart

Beat eggs until foaming, add sugar, milk, starch, flour and baking powder. Mix.

Shred bacon. Mix bacon, potatoes and onion. (Mixing with hands works best)

Mix potato mixture and liquids.

Traditional method – grease 9x13 pan with the remaining bacon grease

Preferred method – grease pan with LIBERAL coating of Pam – make sure to get the sides very well.

Pour mixture into pan – coat top of mixture with more bacon grease. While Pam works well for the pan, the recipe will dry out considerably on top if you don't use the bacon grease here.

Cook at 350 for 1-2 hours.

<http://www.coyotethunder.com/RedMonkey/>

use of this recipe for anything other than personal use is prohibited.
Please contact Red Monkey if you wish to re-publish.