Fannie’s Pareve Potato Kugel

* 3 eggs
* ¼ cup matzo meal
* 1 ½ teaspoons kosher salt
* A few dashes of pepper
* 5 lbs. Idaho or yellow potatoes - peeled
* 1 large yellow or white onion, cut into quarters
* 1/4 cup vegetable or canola oil
* Extra oil for greasing
* Preheat oven to 375°.
* In a large bowl, beat eggs and mix in matzo meal, salt and pepper.
* Grate potatoes alternately with grating the onions (keeps potatoes from turning brown).
* Add it to the egg mixture and stir well – do not beat it.
* In a small saucepan, heat oil over low heat until warmed, not hot. Stir oil into potato mixture.
* Grease a 9X13 inch Pyrex dish on the bottom and up the sides and pour in the potato mixture. Bake for 40-50 minutes or until golden brown on top and almost crispy.
* Cut into squares, but not while it’s very hot.