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# POTATO KUGEL CUPS

THE BEST KUGEL YOU WILL EVER TASTE.

**JAMIE GELLER • MAR 2, 2021**

This delicious potato kugel is based on my friend Lauren's recipe and she swears by using red-skin potatoes. The cup idea comes from my husband's best friend Adam's mom, Geanie (what a mouthful). Hubby remembers going to their house on Saturday nights and raiding the fridge for these cups. The best part about them is that every piece is a crusty corner piece, so nobody has to fight over that coveted crunch.

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Make Ahead Tip: While potato kugel will be at its best made fresh (refrigeration or freezing will cause it to lose some crunch), you can make it ahead and even freeze it with these instructions.

1. Slightly under bake, cool completely , wrap tightly and freeze.
2. Thaw at room temperature, reheat, uncovered at 375°F for 10 minutes.

To get the best results from this kugel, use a great quality extra virgin olive oil, [we love Colavita](#).

75MIN DURATION	60MIN COOK TIME	15MIN PREP TIME	4 TO 6 SERVINGS
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## INGREDIENTS

1½ cups [extra virgin olive oil](#), such as [Colavita](#)

3 eggs

2 teaspoons kosher salt

½ teaspoon freshly ground black pepper

6 large Idaho potatoes

1 large onion, quartered

## PREPARATION

1. Preheat oven to 425°F. Liberally oil six (4- to 6-ounce) glass dessert dishes or custard cups with 1 to 2 tablespoons of evoo each. Place custard cups on a baking pan.
2. Fill a large bowl with cold water and, as you peel potatoes, place them in cold water to prevent browning.
3. Place the pan of cups in 425°F oven to heat up the evoo.
4. Beat eggs in a small bowl. Add salt and pepper, mix well, and set aside.
5. Pour ¾ cup of evoo in a small saucepan and place over medium-low heat.
6. Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes and onions using the blade that creates thin, shoestring-like strips.
7. Transfer potatoes and onions to a large bowl, add egg mixture and heated oil from stovetop, mix very well. Remove any large pieces of potatoes or onions that weren't processed properly.
8. Remove heated cups from the oven and spoon potato mixture evenly into hot, oiled cups.
9. Bake at 425°F for 1 hour. If the sides are still pale, cook for 20 minutes longer until the tops look crunchy and sides look golden and browned. Loosen edges with a knife, unmold and serve on a platter.

## TIPS:

To make this as a potato kugel pie, bake at 425°F in a 9-inch round glass baking dish for 1 hour 20 minutes, depending on desired crunchiness.

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