

# Kugelis

## Ingredients

- 4 Tbsp butter, divided
- 8 oz bacon, diced
- 1/2 onion, chopped
- 1 1/2 lbs potatoes, peeled and finely grated
- 1 small egg or 1/2 large egg, lightly beaten
- 1/2 cup milk
- 1/4 cup sour cream
- salt & pepper to taste

## Directions

Preheat oven to 400°. Butter a loaf pan.

Melt 1 Tbsp butter in a skillet over medium heat. Add the diced bacon and sauté until it starts to brown. Add the chopped onion and sauté until it becomes lightly browned. Take off heat.

Place grated potatoes in a large bowl and mix in the bacon-onion mixture. Mix in the egg followed by the milk and the sour cream. Season with salt and pepper to taste and stir again. Pour mixture into prepared pan.

Dice the remaining butter and put it on top of the potato mixture.

Bake for 40 minutes or until golden brown.