



Barbara Ringel's PASSOVER SPINACH KUGEL

1 large onion, finely grated
1 large potato, finely grated
4 eggs
1 tsp. salt
Dash of pepper
Pinch of garlic powder or garlic salt
1 pkg. frozen chopped spinach, thawed and water squeezed out
½ C. matzoh meal

Oil 9" square baking pan. Preheat oven to 350°. In mixing bowl combine onion and potato. Beat eggs and add to mixture, along with salt, pepper and garlic powder. Stir in the spinach, then the matzoh meal. (This can be done a day ahead and refrigerated.) Spoon mixture into oiled pan and bake for about 1 hour, until browned. Yield: 16 (2" square) small side dish servings.