

VEGETABLE-MATZA KUGE

by Guest Contributor

4 large - Onion, diced
2 stalks - Celery, diced
6 - Matzos
1/2 tsp. - Onion powder
1/2 cup - Oil
1 large - Green pepper, diced
1 tsp. - Salt
5 - Eggs, beaten

saute onions in oil till soft. Add celery and green pepper and continue sauteing over low heat for another 10 minutes stirring occasionally. Break matza and moisten with warm water, squeeze out excess water and combine with veggies, seasonings, and eggs. Put in greased 7x11 pan. Bake at 350 for 45 mins.
