

A JERUSALEM FAVORITE!

Jerusalem Kugel Recipe adapted recipes by Adeena Sussman and Joan Nathan

Ingredients

- 1 (16-ounce) packages thin spaghetti noodles
- 1/2 cup plus 4 tablespoons vegetable oil
- 4 eggs
- 1.5 cups sugar
- 3 tsp tablespoons freshly ground black pepper
- 2 tsp kosher salt

Directions

1. In a large pot of salted boiling water, cook the noodles according to package directions; drain well, toss with 1 tablespoon vegetable oil to prevent sticking, return to the pot, and reserve.
2. In a medium saucepan combine the 1/2 cup oil with the sugar and cook over medium-low heat, swirling occasionally, making sure to watch for any signs of burning.
3. This will not be like a regular caramel; parts will turn very dark brown, and it is likely that around the edges the sugar will take a while to dissolve. Most likely, the sugar and the oil will never fully unify. The darker the darker the caramel, the darker the kugel.
4. Go ahead and dump the caramel into the noodles and stir, noticing how parts of the caramel harden immediately. Suggest using tongs.
5. Do not freak out; simply turn the flame onto medium-low and warm the noodles, stirring, until the caramel dissolves, about 10-12 minutes.
6. Remove from heat and cool slightly as you progress through step 8.

7. Preheat the oven to 375°F.
8. Stir in the eggs, pepper and salt. In a bundt pan (or 9"x13" casserole or cast iron or dutch oven), heat the remaining 3 tablespoons oil until very hot but not smoking. Heat while preheating oven.
9. Add the egg-noodle mixture; toss with tongs.
10. Transfer the pan to the oven and bake until the top is slightly hardened, for about 1 hour.
11. Cool for 30 minutes, invert onto a serving platter, and either serve immediately or allow to cool completely. If you wait, the outer shell of the kugel will be chewy-crunchy.