

Yerushalmi Kugel

Courtesy of Ruth Smith

With Carmelized Noodles!!!

4 ½ Cups of Water

½ Cup – 1 Stick of Margarine

1 Cup Sugar

1 Heaping teaspoon of freshly ground black pepper

2 Teaspoons of salt

12 Ounces fine noodles, uncooked

2 Eggs

4 Tablespoons dark brown sugar

3 Tablespoons of vegetable oil

Heavily grease a bundt pan with nonstick cooking spray or margarine (immediately before filling it.) Set aside. Preheat oven to 350 degrees. In a pot, bring the water, margarine, sugar, pepper, and salt to a boil. Turn off the heat. Add the noodles. Stir. Cover the pot and let stand 12 – 15 minutes. Blot out the excess oil as you remove the kugel from the oven.

Pour into the prepared bundt pan. Bake 1 ¼ to 1 ½ hours. Remove from pan immediately when done.

Yields – 10 servings.