

Mock Yerushalmi Kugel

Recipe By Faigy Grossman



family table

Mishpacha

Cooking and Prep:  1
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free,

Low Carb, Pescetarian

Source: Family Table by

Mishpacha Magazine

I couldn't get over the similar taste and texture that this kugel has to that of authentic Yerushalmi kugel! You'll all enjoy this fantastic side dish option as much as I do. It has quickly become a "must-have" recipe among my Pesach favorites!

Ingredients (7)

Main ingredients

- 1 medium spaghetti squash, cut in half and deseeded
- 3/4 cup sugar plus additional sugar, optional (if you like a sweeter kugel)
- 1/4 cup oil
- 3 eggs

1 and 1/2 tablespoons potato starch

salt, to taste

pepper, to taste

Start Cooking

Prepare the Squash

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Place squash halves face-down on a large baking sheet (or in a 9x13-inch (20x30-cm) baking pan). Pour a little bit of water into the bottom of the pan. Cover with foil and bake for 40 minutes.
3. Remove from oven and check to see if ready: using a fork, pull at the squash from the inside. If it separates easily into long, thin, spaghetti-like strands, then it's done. If not, return to oven for an additional 10 minutes and check again. You don't want it to get overdone, as the strands will be mushy and lose some of the spaghetti-like properties.

Prepare the Kugel

1. Scrape squash into a large mixing bowl and allow to cool.
2. Meanwhile, in a heavy-bottomed saucepan, dissolve sugar in oil and bring to a low simmer, stirring often. Once it turns a dark amber color, remove from heat. Carefully pour hot sugar-oil mixture into squash and mix well until combined. Remove about 1/3 cup of accumulated liquid.
3. Add remaining ingredients and season to taste with salt and pepper and additional sugar, if desired.
4. Grease a 9-inch (20-cm) round baking pan or a large loaf pan, and pour kugel mixture inside. Bake for 45 minutes.
5. Remove from heat and allow to cool for 15 minutes before serving.
6. Do not freeze.