

# Yerushalmi Lukshen Kugel

Recipe By *Nitra Ladies Auxiliary*



**Cooking and Prep:**  1  
h 45 m

**Serves:**  8

**Contains:**   

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat

**Diet:** Vegetarian, Pescetarian

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

**Cuisines:** Ashkenazi

## Ingredients (6)

### Main ingredients

- 12 ounces noodles
- 1 and 1/4 cups sugar
- 1/2 cup oil
- 6 eggs, lightly beaten

1/2 teaspoon black pepper

3/4 teaspoon salt

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## Start Cooking

### Prepare the Kugel

1. Cook noodles in boiling, salted water. Drain very well.
2. In a six-quart pot, over very low heat, dissolve sugar in oil. Stir constantly for 20–25 minutes until deep golden in color and liquefied.
3. Add noodles and mix vigorously. Leave noodles over low heat for 10–15 minutes until all crystals dissolve; stir frequently. Cool.
4. Leave noodles over low heat for 10–15 minutes until all crystals dissolve; stir frequently. Cool.
5. Add pepper and salt to beaten eggs. Pour over noodles, mix well.
6. Bake uncovered at 375 degrees Fahrenheit for 45 minutes. Cover with aluminum foil and bake for additional 15 minutes.

#### Note:

To minimize splattering, use a dry pot to brown the sugar.

#### Credit

Styling and Photography by Tamara Friedman