

Onion Noodle Kugel

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 15 m

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh

Hashanah, Sukkot, Chanukah,
Nine Days

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Cuisines: Ashkenazi

This is an interesting change from the usual sweet lukshen kugel or Yerushalmi kugel. It has more of a pudding-y (mushy) texture than a fluffy one. It's really good!

Ingredients (9)

Main ingredients

- 3 tablespoons onion soup mix
- 1 cup water
- 1 pound package (400 grams) thin noodles, cooked and drained

- 6 eggs, beaten
 - 4–5 tablespoons oil
 - 1/4–1/3 cup sugar (preferably light brown)
 - salt, to taste
 - pepper, to taste
 - oil, for coating
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Start Cooking

Prepare the Kugel

1. Combine onion soup mix and water and heat to boiling on the stovetop or in the microwave. Simmer until mixture thickens. Let cool.
2. Add cooled onion soup mixture to beaten eggs and oil.
3. Add sugar and spices.
4. Blend mixture into noodles.
5. Generously coat a 9x13 inch (23x33centimeter) baking pan with oil.
6. Preheat pan in oven at 325 degrees Fahrenheit (165 degrees Celsius) for a few minutes.
7. Pour noodle mixture into baking pan. Bake for one hour, or until noodles are browned.

Note:

Serves 10-12.

Tip:

After kugel cools to room temperature, take a round (biscuit) cutter and form shapes from the kugel in the pan. Make sure you cut all the way through the kugel. Leave the shapes in the pan (together with the “leftovers” outside the shapes). When you’re ready to serve, heat the kugel, then gently remove the round shapes from the pan (see photo). Place them on a platter. (The leftover pieces are for noshing in the kitchen!) You can decorate the platter with purple onion rings for added color. Leaving the shapes in the pan with the rest of the kugel prevents them from getting dried out later, when heated.

Credits

Photography: Daniel Lailah.

Food Styling: Michal Leibowitz.