

Yussi's Yerushalmi Kugel

Recipe By Yussi Weisz



Cooking and Prep:  3 h

Serves:  6

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Cuisines: Israeli, Ashkenazi

Shabbos with Yussi is back with the ultimate crowd pleaser: Yerushalmi Kugel.

This classic won't just make everyone at your table happy, it'll make everyone on your block happy! [Click here to crash Yussi's Shabbos table.](#)

Ingredients (6)

Main ingredients

- 1 (12-ounce) package [Gefen Noodles](#), cooked
- 5 eggs
- 2 and 1/2 teaspoons salt
- 2 tablespoons black pepper
- 3/4 cup plus 2 tablespoons sugar, divided

6 tablespoons oil

Start Cooking

Prepare the Kugel

1. Brown oil and half the sugar over low flame, watching carefully to make sure it doesn't burn.
2. Pour oil and sugar mixture over cooked noodles and mix well. Add eggs, salt, pepper, and remaining sugar, and mix again.
3. Bake in a loaf pan at 350 degrees Fahrenheit for two to two and a half hours.
4. Slice, serve, and enjoy.