

Yerushalmi Kugel, Sweet and Savory

400 grams (14 ounces) thin noodles

1/2 cup white sugar, no you cannot use brown sugar here

1/2 cup oil (canola is good)

1 teaspoon black pepper

1 tablespoon salt

3 eggs

6 cups boiling water

4 heaping tablespoons white sugar, really almost 1/3 cup not 1/4 cup

Directions:

Heat oil and sugar together in a large pot with high sides, melting sugar till medium brown . Pull pot off the flame and add 1/2 a cup of the boiling water, holding the pot lid up to protect your face and standing back as you pour and slamming lid down quickly on the pot, letting the hysterical boiling calm down a bit and then open pot and add the remainder of the 6 cups boiling water. Bring back to the boil add salt, second lot of sugar, black pepper and noodles, stir once or twice to combine let reboil and cook uncovered exactly 6 minutes (really not longer!) immediately turn off flame, leave pot on burner and cover pot and leave to rest 1 hour.

Preheat oven to 350 F.

Remove cover and add 3 eggs incorporating thoroughly and pour into a well greased pan and parchment paper as well as it will be very hard to remove otherwise. Bake 1 1/2 -2 hours or till deep brown on top and not jiggly in middle. For authenticity, serve with a slice of pickle on the side.