

Aunt Ida's Kugel

Joan Schoenfeld (Principal, DJCS)

*This is the one Passover dish our family can never do without.
I make it every year.*

Ingredients

- 1 bunch carrots, coarsely grated
- 5 stalks celery, coarsely grated
- 2 medium onions, diced
- scant $\frac{3}{4}$ cup (125 mL) matzah meal
- 4 eggs, beaten
- $1\frac{1}{2}$ sticks (175 mL) margarine or equivalent in olive oil (1 stick = one quarter cup oil)
- 1 tsp (5 mL) dried sage
- salt to taste
- black pepper, freshly ground, to taste

Preparation

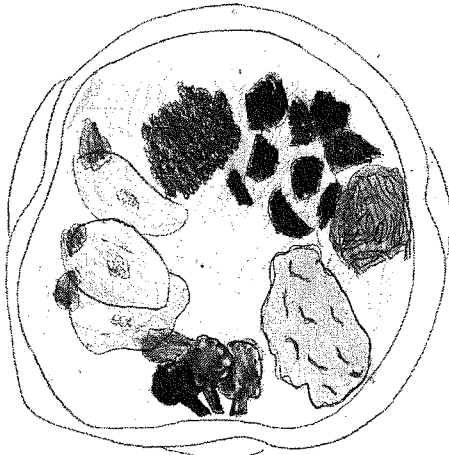
Preheat oven to 325°F (160°C).

Melt margarine or oil in large skillet. Sauté onions until limp. Add carrots and celery. Sauté vegetables, stirring constantly, until all ingredients are hot and slightly cooked.

Cool vegetables and add to beaten eggs. Add matzah meal, sage, salt and pepper.

Bake in greased, tightly covered 10 inch (25 cm) square casserole for 40 minutes. Cut along sides when cool and then cut into squares.

Yield 10 servings



Judith Healey-Greene