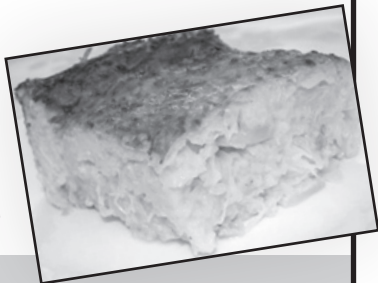


WHAT'S COOKING?

Zucchini (Courgette) Kugel

INGREDIENTS

- 1 ½ kg (3lbs) zucchini
- ½ cup chopped onions
- ½ cup breadcrumbs
- ½ cup canola oil
- 2 eggs
- 1 tbsp sugar
- Salt and pepper to taste



DIRECTIONS

1. Preheat the oven to 350°F (175°C).
2. Peel and slice the zucchini and boil in water (with salt added) for about 15 minutes or until soft.
3. Drain the zucchini and mash them in a bowl.
4. Mix in well all the remaining ingredients.
5. Pour the mixture into a baking tin and bake for one hour.
6. Enjoy an alternative kugel lichvod Shabbos Kodesh.