



**Two Jews Making Food  
Episode 22  
Hanukkah Fry-Fest**

**JUMPIN' JOE'S FRIED NOODLE KUGEL**

*By Amy's Maternal Great Grandfather, Joe Mollin*

**INGREDIENTS**

1 package Manischewitz skinny egg noodles  
Vegetable oil  
3 eggs, beaten  
Salt and pepper  
Maldon salt for garnish (optional)

**DIRECTIONS**

- Boil noodles as directed on the bag.
- Beat the eggs, add the drained cooked noodles, and add salt and pepper liberally.
- Fill a medium frying pan halfway with vegetable oil. Once hot, pour in the kugel mixture, flatten, and press to the edges of the pan
- Fry it until the underside is dark golden brown, about 10 minutes (You might have to carefully lift the edges to check the underside). Be careful not to burn!
- When properly browned, carefully flip the kugel over and brown the other side for about 6-8 minutes. When it's done it will feel springy, not mushy.
- Carefully lift it out of the pan and place it on a plate with paper towels. Pat another paper towel over the top.
- Transfer to a serving plate, sprinkle with Maldon salt (optional), and cut into wedges like a pie.\*

*\*Tip from Amy's Aunt Dee Mollin: If you are concerned about taking the whole kugel out of the pan, you can cut it in half while in the pan and remove the two halves separately.*

## **DONUTS**

### **[From The Gardening Foodie](#)**

#### **FOR THE DONUTS:**

##### **WET INGREDIENTS**

¼ cup butter  
½ cup milk  
2 tablespoons oil plus extra for deep frying  
1 tsp. vanilla extract

##### **DRY INGREDIENTS**

2 cups all-purpose or cake flour or plain flour  
½ cup sugar  
1 teaspoon baking powder  
½ teaspoon salt

##### **INGREDIENTS FOR THE GLAZE**

1 ½ cups powdered / icing sugar  
2-3 Tablespoons hot water

#### **DIRECTIONS**

##### **WET INGREDIENTS**

- Melt the butter in the microwave or on the stovetop. Once melted, add the oil, vanilla, and milk.
- Mix until combined and set aside.

##### **DRY INGREDIENTS**

- In another bowl, sift the flour and baking powder and stir in the sugar and salt.

##### **COMBINE THE WET AND DRY INGREDIENTS**

- Make a well in the center of the dry ingredients and pour in the melted butter mixture.
- Using a spoon, mix until combined. Add a tablespoon (9g) of flour to the dough if you feel that it is too sticky. Do not knead the dough.

##### **FORM A SOFT DOUGH, CUT AND FRY**

- Turn out the dough onto a floured surface. Press out the dough to about ½ inch / 12mm thickness and cut out using a donut or cookie cutter.
- In a deep frying pan or pot, heat up oil to deep fry the donuts. To know when it's hot enough, fry a little bit of dough in the oil. You will know when the oil is ready if the dough turns a golden brown and floats to the top. carefully drop the donuts into the oil. Allow the donuts to fry for about 3 minutes per side or until golden brown.
- Transfer the cooked donuts onto a plate lined with paper towels.
- Glaze the donuts while still warm. You can also sprinkle with Jimmies and other decorations.