

Noodle Kugel

1 (16 oz.) pkg. wide or extra wide egg noodles
16 oz. cottage cheese (large curd)
16 oz. sour cream
6 eggs
2 tsp. salt
pepper to taste
1 stick melted butter

Preheat oven to 350°.

Boil noodles as per package directions and drain - do not rinse.

While noodles are boiling... Melt stick of butter and pour about half in bottom of 10" x 13" pan. (Glass pyrex pan works best for a crisp Kugel.)

In a large bowl, beat eggs and mix in remaining ingredients, including the rest of melted butter. Add drained noodles to mixture and blend together. Pour into pan and bake for approx. 1 hour. (Prep time: 30 minutes)

Sweet Noodle Kugel

Follow above recipe and add the following ingredients to the mixture before adding the noodles:

½ box dark brown sugar
½ box golden raisins
1 (20 oz.) can crushed pineapple (drained)

Optional: Add cinnamon to the Sweet Kugel recipe.