

Apple Kugel

12 oz cooked wide egg noodles
6 eggs, beaten
1 t. vanilla
4 chopped apples, with skin (not grated)
¼ c. brown sugar
¼ c. white sugar
1 ½ t. cinnamon
½ t. nutmeg
1 t. salt
3/8 c. melted margarine
8 oz sour cream – optional but really good

Place in oiled or greased pan, sprinkle top with cinnamon and sugar.
Bake for about 1 hour until done.

My mother's "not-sweet" kugel recipe

12 oz cooked wide egg noodles
4 eggs, beaten
2 very large onions, chopped and sautéed in olive oil
4 T oil (+2 T for baking pan)
1 ½ t. salt
½ t. pepper

Preheat oven to 400°. Mix ingredients in large bowl. Put 2 T oil in 13 x 9 baking pan and heat in oven for about 5 minutes. Add ingredients to pan and return to oven immediately. Bake for 45 minutes.

Daniel's kugel recipe

8+ oz. cooked broad egg noodles
1/2 stick butter melted in noodles
6 eggs
2 c. milk
8 oz. cottage cheese
8 oz. sour cream
1/2 c. sugar
1 Tbsp. vanilla
sprinkle top w/ cinnamon and sugar

Bake 350 deg. for 1 hr. or Microwave for 25 min.
(till knife comes out clean)