

## You Say “Noodle Pudding,” I Say “Noodle Kugel”



Whether they are called “noodle puddings” or “noodle kugels,” many Emanu-El families have their own favorites, judging by the many *Emanu-El Eats* recipe submissions in this category. Following first is a classic recipe well-suited to holidays and entertaining and then a simple variation that is suitable for serving as a brunch item or light lunch entrée with a side salad or vegetable.

### DEBBIE’S NOODLE PUDDING

*Courtesy of Debbie Weiss...*

*(Serves up to 20, depending on serving size)*

- Butter sufficient to grease a large casserole dish
  - One 16-ounce package of wide egg noodles
  - One 16-ounce cottage cheese
  - One 8-ounce cream cheese
  - One 16-ounce sour cream
  - 1 teaspoon vanilla extract
  - 1 cup granulated sugar
  - 1 cup raisins
  - 3 eggs, beaten well
  - ½ cup butter, melted
  - 2 teaspoons cinnamon
1. Grease a large casserole dish with butter.
  2. Preheat oven to 350 degrees Fahrenheit.
  3. Bring a large pot of lightly salted water to a boil. Add egg noodles. Cook 8 to 10 minutes or until *al dente*. Then drain.
  4. Blend together cottage cheese and cream cheese until smooth. Mix in sour cream, vanilla, sugar, raisins and eggs.
  5. Stir together the drained noodles and ½ cup melted butter. Combine cheese mixture with buttered noodles, blending well.
  6. Pour the combined cheese and noodle mixture into the large greased dish. Sprinkle the top with cinnamon. Bake in preheated oven until the top is lightly browned and crisp, approximately 45 minutes. Remove from oven and cool 10 minutes (or more) to set pudding before serving.

---

## SALT & PEPPER EGG NOODLE KUGEL

*Courtesy of Sharon Oberman, who was given the recipe by her late mother-in-law, Gert Oberman, who always was delighted to host a meal and always was a gracious hostess... (Serves 4 entree or 8 side portions)*

- ½ pound package of medium-width egg noodles
  - ½ stick butter (or margarine), melted
  - 3 extra large eggs, beaten
  - salt and pepper, to taste
  - paprika for sprinkled topping
1. Preheat oven to 375 degrees Fahrenheit.
  2. Parboil noodles to *al dente*; then drain.
  3. Add melted butter to drained noodles and stir to coat noodles.
  4. Stir the beaten eggs and the salt and/or pepper to taste, into the buttered noodles.
  5. Pour the buttered noodles, egg, salt and pepper mixture into a greased (approximately 8-inch x 12-inch) pan. Place on a mid-level oven rack.
  6. Sprinkle top with paprika for color and bake for 40 to 45 minutes, depending on desired crispness of the top noodles.

**Note: This kugel is best served warm, if possible, and can be reheated easily in a microwave.**

---



---

## WEST INDIAN VERMICELLI DESSERT

Courtesy of Indira Tiwari (Serves 6 to 10)

- 3 tablespoons butter
  - One 12-ounce package of rice vermicelli noodles
  - 3 cans Carnation-brand evaporated milk
  - 1 cup granulated sugar
  - ½ teaspoon vanilla extract
  - 1 cup water
  - 2 or 3 cinnamon sticks
  - 1 teaspoon powdered cloves or 2 whole cloves
  - 1 cup golden raisins
  - 1 cup maraschino cherries
1. Melt butter in a large pot and sauté vermicelli noodles (whole or broken, your preference) until light brown.
  2. Add milk, sugar and vanilla extract to the noodles; stir well.
  3. Add water and bring the noodles to a boil. Then add in cinnamon sticks, cloves and raisins, stirring frequently on medium heat, until the noodles are soft and the mixture thickens slightly.
  4. Add cherries at end. May be served hot or cold.

**EMANU-EL EATS is a labor of love undertaken by a dedicated group of Temple members and staff.**

**Your *Emanu-El Eats* cookbook committee gratefully acknowledges the interest and enthusiasm shown by the congregation for this project. The committee continues the work of formatting and testing the recipes.**

***Emanu-El Eats* will have some truly outstanding family recipes and new classics that you will use and pass along for years to come. We have received wonderful entries from congregants, including many coveted recipes from some of the storied cooks in the Women's Auxiliary, staffers who are passionate foodies, all of our clergy and so many congregants who shared their "signature" dish.**

**While we would like to see *Emanu-El Eats* in print sooner rather than later, we also want it to be a cookbook that becomes one of your trusted favorites, one that you will use for many years to come. This means that our committee must ensure consistent formatting of all recipes as well as test each to make *Emanu-El Eats* as user-friendly as possible, whether you are an experienced cook or just learning. As one recipe contributor said, "It takes time to make something with love." We will keep you posted on our progress.**

