Challah-Peño Cheddar Kugel
Chef: Kathy Sklar

FOR THE KUGEL
- 1 pound egg noodles
- 1-2 jalapeño peppers
- 4 tbsp. butter, melted
- 2 eggs
- 2 cups grated cheddar cheese
- 2 cups cottage cheese
- ¼ cup sour cream
- ¼ tsp. nutmeg
- Salt and pepper to taste

FOR THE TOPPING
- Last week’s challah bread (to make bread crumbs)
- 1 tbsp. butter

Cook the noodles according to package directions, rinse under cold water and transfer to a large mixing bowl.

Roast the jalapeno pepper by holding it with a fork or tongs over the open flame of a gas burner until blackened all over, turning frequently. Transfer the blackened jalapeno to a plastic bag, seal the bag and steam for 30 seconds to loosen the skin. Peel away the blackened skin, seed and dice the jalapeno. (Jalapeño can also be blackened under the broiler. Follow the same procedure for skinning and seeding.)

Prepare the bread crumbs by pulsing the bread in the food processor fitted with a metal blade. Keep it chunky; you do not want fine crumbs. You should have at least 1 cup. Add the jalapeños, butter, eggs, cheddar cheese, cottage cheese, sour cream, and nutmeg to the noodles. Mix well and season to taste with salt and pepper. Pour contents into a greased 13 x 9 inch pan. Melt butter in small frying pan. Mix in the bread crumbs. Sprinkle on top of the kugel. Bake at 350 degrees for 40 minutes until top is golden and crusty.

Corn Kugel
Chef: Glenda Koby

Ingredients:
- 2 cans creamed corn
- 3 eggs
- 1/2 stick margarine
- 1 tsp. vanilla
- 1/4 cup matzo meal
- 1 tsp. salt
- 2 tbsp. sugar

Melt margarine. Add corn. Beat eggs until fluffy and add to mixture with other ingredients. Bake for 1 hour at 375.
Three Cheese & Spinach Kugel
Chef: Rachel Stein

Adapted from Joan Nathan

INGREDIENTS
8 ounces medium-wide egg noodles
2 tablespoon unsalted butter
½ cup chopped onion
¼ cup fresh parsley, chopped
12 ounces chopped frozen spinach
1 cup small curd cottage cheese
6 ounces nonfat plain Greek yogurt
¼ cup freshly grated parmesan cheese
¾ cup grated Swiss cheese
2 large eggs lightly beaten
1 teaspoon thyme
Salt and pepper to taste
Grated fresh nutmeg

1) Cook noodles according to package directions. Drain and toss with 1-tablespoon butter.

2) Sauté onions in 1 tablespoon of butter until transparent and soft, approximately 5 minutes.

3) Either defrost spinach and squeeze dry, or cook in a small skillet until liquid has evaporated.

4) Add the following ingredients to the noodles, mixing gently after each addition: onions, parsley, spinach, cottage cheese, yogurt, eggs, parmesan cheese, Swiss cheese, thyme, salt and pepper.

5) Add 1-tablespoon canola or other vegetable oil to a 2-quart baking dish. Oil the bottom and sides of the dish well. Pour noodle mixture into dish and flatten top. Grate fresh nutmeg on top.

6) Cover with aluminum foil and bake in a preheated 375 degree oven for 40 minutes.

7) Remove foil and continue to bake for another 20 minutes or until the top and edges are crusty.

• 2 8-ounce medium wide egg noodles
• 2 2-Tbsp unsalted butter
• 2 ½-chopped onion
• 2 ¼-fresh parsley (chopped)
• 2 12-ounce chopped frozen spinach
• 2 1-cup small curd cottage cheese
• 2 6-ounce non-fat plain Greek yogurt
• 2 ¼-cup grated parmesan cheese
• 2 ¾-cup grated swiss cheese
• 2 2 eggs, lightly beaten
• 2 1 tsp. thyme
• Salt and pepper to taste
• Grated fresh nutmeg
Pear Kugel
Chef: Andrea Glazer

Adapted from Alsatian Pear Kugel in Joan Nathan’s “Quiches, Kugels, and Couscous”

Ingredients:
- 5 T. veg. oil
- 5 ripe Bosc Pears
- 2 small onions (diced)
- ½ t. salt
- 1 medium sized challah
- 1 c. sugar
- 6 T. parve margarine, melted
- 3 large eggs
- 6 plums
- ½ c. dried apricots
- 1 t. ground cinnamon
- Juice of 1 lemon

Preheat oven to 350 degrees. Grease a spring form pan with 2 T. of the oil. Peel the pears and cut them into a medium dice.

Heat the remaining 3 T. of the oil over medium heat in a skillet and lightly sauté the onions until they are translucent. Remove from the heat, salt them lightly, and allow to cool a bit.

Soak the challah for a few seconds in lukewarm water and then squeeze dry. Put in a large bowl and add ½ cup sugar and the melted margarine. Stir in the eggs, onions, and 4/5 of the pears.

Pour into the springform pan (place it on a baking sheet) and bake approximately 75-90 minutes.

Sauce:
Quarter and remove pits from plums. Place plums, remaining pears, apricots, lemon juice, ½ c. sugar, 2 cups water, and cinnamon in a saucepan and cook uncovered for approximately 30 minutes on a low flame.

Once it is done use either an immersion blender or put the mixture in a food processor to create a smooth sauce.

Unmold the kugel, serve with sauce on the side.
<table>
<thead>
<tr>
<th>Cornflake Noodle Kugel</th>
<th>Noodle Kugel</th>
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<tbody>
<tr>
<td>Chef: Arielle Grill</td>
<td>Chef: Elissa Shapiro</td>
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<tr>
<td>Ingredients:</td>
<td>Ingredients:</td>
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<tr>
<td>Note: This recipe is for a square pan. Double for a 9x13 pan.</td>
<td>1 lb. fine egg noodles</td>
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<tr>
<td>½ lb. fat noodles, cooked and drained</td>
<td>8 eggs</td>
</tr>
<tr>
<td>Beat together, mix with noodles and put into greased casserole:</td>
<td>8 oz. cream cheese</td>
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<tr>
<td>3 oz. Cream Cheese</td>
<td>1 pt. sour cream</td>
</tr>
<tr>
<td>¾ Stick Margarine</td>
<td>2 tsp. vanilla</td>
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<tr>
<td>3 Eggs</td>
<td>2 stick unsalted butter</td>
</tr>
<tr>
<td>½ Cup Sugar</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>Mix together and pour over noodles:</td>
<td>Cook noodles until done. Melt butter and set aside. Mix the rest of the ingredients. Add butter to the rest. Pour over the noodles in a pan.</td>
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<tr>
<td>1 Cup Apricot Nectar</td>
<td>Bake at 350 degrees for 1 hour or until brown on edges.</td>
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<tr>
<td>1 Cup of Milk (can substitute with skim milk)</td>
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<tr>
<td>Mix and put on top of noodles:</td>
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<tr>
<td>1-2 Cups of Corn Flake Crumbs</td>
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<tr>
<td>¼ Cup of Sugar</td>
<td></td>
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<tr>
<td>¾ Cup Stick Margarine (melted)</td>
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<tr>
<td>1 tsp. Cinnamon</td>
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<tr>
<td>Bake at 350 Degrees for 1 hour.</td>
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<tr>
<td>Note: You can freeze noodles, but put the topping on when ready to bake.</td>
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Mae Abrams' Noodle Pudding
Chef: Jen Powers

Ingredients:

Cook and drain 8 oz. Egg Noodles (any size)

Preheat oven to 350°

In 9” x 13” baking pan (Pyrex dish), melt ½ lb butter in preheated oven.

Remove and let cool

In Mixing Bowl:

Cream:
  ½ lb. Cream Cheese
  1 cup Sugar
  4 Egg Yolks

Add:
  ½ pint Sour Cream
  1 pint Milk

Add “A few handfuls of white raisins” (equivalent of 1-2 ½ oz boxes).

Stir in cooled melted butter after coating sides of pan with it by tilting pan.

Add in cooked Egg Noodles

Beat 4 egg whites stiff and fold into mixture

Pour into 9” x 13” greased pan
Sprinkle top with Cinnamon
Bake 1 hour at 350°

Note: Use foil under pan in case it runs over – you don’t need an oven to clean!

Mae Abrams' husband, Cal Abrams, played for the Brooklyn Dodgers--one of the first Jewish major league baseball players.
| Shirley Resnick’s Kugel  
Chef: Shoshannah Freilich |
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<tbody>
<tr>
<td>Ingredients:</td>
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<tr>
<td>½ lb. Medium noodles</td>
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<tr>
<td>½ lb. Cream cheese</td>
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<tr>
<td>¼ lb. Butter (1 stick) scant</td>
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<tr>
<td>¼ cup sugar</td>
</tr>
<tr>
<td>1 lb. Dry, small curd cottage cheese</td>
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<tr>
<td>1 cup sour cream</td>
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<tr>
<td>½ tsp. salt</td>
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<tr>
<td>3 eggs</td>
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Preheat oven to 375 degrees. Boil and drain noodles. Mix cream cheese, butter and sugar in a bowl. Add remaining ingredients and mix well.

Fold noodles into mixture, spread in greased 9”x13” pan and bake in 375 degree oven for 30 minutes.

¼ cup dark brown sugar, packed  
½ stick butter  
Slivered almonds  

After this is COMPLETELY cooled cut the kugle into serving pieces leaving the whole thing in the pan, melt the brown sugar and butter together until syrupy and then spread the mixture on top of the cut up kugle. Sprinkle with almonds.

Bake at 375 degrees for 30 minutes or until golden.

**We bake the kugel the night before, refrigerate and then do the second step the next day.

| Noodle Kugel  
Chef: Phyllis Dickler |
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<tbody>
<tr>
<td>Ingredients:</td>
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<tr>
<td>1 scant cup of sugar</td>
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<tr>
<td>6 eggs</td>
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<tr>
<td>½ lb. farmers cheese</td>
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<tr>
<td>1 cup sour cream</td>
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<tr>
<td>1 lb. cottage cheese</td>
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<tr>
<td>1 tsp. salt</td>
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<tr>
<td>1 tsp. vanilla</td>
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<tr>
<td>1/2 lb. cooked noodles (medium egg noodles)</td>
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<tr>
<td>1 stick of butter</td>
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</table>

Beat eggs, add sugar then cheeses, salt and vanilla.

Mix cooked noodles with butter and add to cheese mixture.

Preheat over and bake at 300 degrees for 1 hour.
**Healthy Parve Sweet Noodle Kugel**  
**Chef: Evelyn Karson**

Ingredients:
- 12oz. whole wheat noodles, medium sized
- 1 pkg organic tofu, drained
- 3 large eggs or egg substitute
- 1/3 c brown sugar (or ¼ cup plus 2 packets of stevia)
- ¼ c oil or ½ stick margarine
- 1 granny smith apple, cored and cut into 8 pieces
- 1 tbsp. cinnamon and some to sprinkle

Prepare noodles per directions to al dente. Drain and return to pot and add margarine or oil so they don’t clump. Put tofu, eggs, sugar, apple and cinnamon into blender and pulse until smooth (alternate method, grate apple and whisk into other ingredients). Pour over noodles and mix).

Transfer to greased 9x13 glass, metal or foil pan. Sprinkle with cinnamon. Bake 350 degrees covered for 45 minutes. Then uncover and continue baking for approximately 30 minutes, until golden on top.

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**Sweet Noodle Kugel**  
**Chef: Lee J. Miller**

Make in food processor:

- 1 lb. (16 oz.) Medium Egg Noodles - Pennsylvania Dutch - Flat
- ¾ lb. Butter (1 1/2 sticks)
- 2 - 8 oz. packages of Cream Cheese
- 1 1/3 cups Sugar
- 8 Eggs
- 1 Tablespoon - Vanilla
- 4 cups Milk

Cook Noodles and drain; mix cheese, sugar, eggs & liquids in food processor. Chill over night.

Sprinkle with cornflakes and cinnamon sugar.

Bake in greased 13x9 Pyrex pan at 325° for 1 hour.