

## Lokshen Kugel (pronounced LUCK-shin Koo-gle)



This is a traditional Eastern European Jewish dish. The name is Yiddish for “noodle pudding.”

10 oz. medium egg noodles  
4 tbsp. butter  
Salt  
2 eggs  
1/2 lb. curd or cream cheese  
2 cups sour cream  
A good pinch of nutmeg (optional)

Cook the noodles in boiling salted water until tender, then drain and mix with the butter. At the same time, in a large bowl, with a fork, beat the eggs with the curd or cream cheese, then beat in the sour cream. Add salt and nutmeg, if using, and mix in the cooked pasta. Pour into a baking dish and bake at 350 F for 30 minutes, or until set.