



Onion Noodle Kugel

This savory noodle kugel screams "warm comfort food" like no other kugel. The ingredients are inexpensive and are readily available in most of our pantries. Warning: this is NOT a low fat dish, so I only make it for special occasions. It's best served warm.

Ingredients:

1 package of egg noodles (I use medium or wide), water for boiling
4-5 onions
5 eggs
Vegetable oil for sautéing
Salt and pepper

Directions:

1. Preheat oven to 350
2. Boil noodles according to directions on the package
3. Coarsely chop onions and sauté in oil until the onions are caramelized.
4. Once noodles and onions are cooled, lightly beat eggs, then add the onions and salt and pepper. Stir noodles into egg/onion mixture. Pour it all into a ring/bundt pan.
5. Bake for 30 minutes.

Serves 12.