

General Cooking Directions

Drop into 4 quarts (4 liters) rapidly boiling water. Salt if desired. Boil to tenderness. Drain in colander. Par-boiled noodles, which will be cooked again with other foods, requires only 4 to 6 minutes.

Onion Noodle Pudding (Kugel)

1 package dry Goodman's Onion
Soup mix

1 cup water

1 lb. (454 gm) package Goodman's
noodles, cooked and drained

6 eggs, beaten

4 tablespoons margarine

Oil for coating

Blend onion soup mix and water, heat to boiling and simmer until mixture thickens; cool. Add cooled onion mixture to beaten eggs and margarine. Blend into noodles. Generously coat a 9 x 13 inch (23 x 33 cm) baking pan with oil. Preheat pan in oven at 325°F (165°C) for 15 minutes. Turn noodle mixture into baking pan. Bake at 325°F (165°C) for 1 hour, or until noodles are browned. Makes 10 to 12 servings.