

Sara Lavner's Noodle Pudding

Preheat oven to 350°

Ingredients

1 stick of butter, melted

1 package broad egg noodles, par-boiled about 5 minutes

1 $\frac{1}{2}$ lbs cottage cheese

1 pint sour cream

1 cup sugar

3 eggs, well beaten

1 cup raisins

Cinnamon

1. In a large bowl, mix together butter, egg noodles, cottage cheese, sour cream, sugar, eggs and raisins.
2. Spray an oven-safe pan with Pam and add noodle mixture to the pan.
3. Sprinkle cinnamon over the top.
4. Bake at 350° for 25 minutes.
5. Enjoy.

Sara Lavner's Chicken Soup

1. Start with a whole chicken, backs, wings, bones.
2. Remove a lot of the fat
3. Kosher the chicken with salt
4. Cook at a simmer for 30 minutes in a pot with enough water to completely cover the chicken.
5. Skim repeatedly to remove that bubbles to the top.
6. After 30 minutes add:
 - 2 leeks, washed and chopped
 - 3 carrots, peeled
 - 1 large Spanish onion, quartered and stuck with whole cloves
 - 3 parsnips, peeled and cubed
 - 2 turnips, peeled and cubed
 - 2 kohlrabi, peeled and cubed
 - 1 celery root, peeled and cubed
 - 3-4 ribs celery, washed and sliced
 - 1 yellow squash, washed and cubed
7. Make a bouquet garni by wrapping the following in cheesecloth:
Bay leaf, peppercorns, fresh thyme, fresh dill, fresh parsley, 3 garlic cloves (peeled), 1 piece ginger. Add bouquet garni to the pot.
8. Cook for 3½ hours. Do not allow to boil. Cover pot $\frac{3}{4}$ while the soup cooks.