

FILLED NOODLES - EASY (TOM'S)

F EASY

Last Modified: NEVER

PREP: 1 Hr
COOK: 1 Hr
OVEN: 350

MOM K'S - CASSEROLE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Oz	Sour Cream (Breakstone)	
24	Oz	Small Curd Cottage Cheese	Drained
1	Quart	Half & Half	
1	Stick	Unsalted Butter	Pats
1	Pound	Dried Kuski Noodles	Cooked
OR			
1	Pound	Dried Spaetzle Dumplings	Cooked
OR			
1	Recipe	Use the Homemade Egg Noodle	Cooked
		Recipe & cut into 2" square Noodles	
OR			
1	Pound	Use any WIDE Dried Noodle (Lasagna, etc.)	

PREPARATION

FACTOID	This variation on Mom's original recipe was invented by brother Tom some time before he and Penny moved to Tennessee. This is basically Mom's Filled Noodles without the long process of making the Homemade Noodle Dough or filling them.
TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Tall 9" x 13" Glass OR Ceramic Baking Dish
1	In medium mixing bowl, thoroughly mix the Cottage Cheese and Sour Cream together and set aside. Cook the Noodles of choice according to the package directions.
2	SMALL NOODLES ONLY: Mix together the cooked Noodles, and Cottage Cheese Mixture until all of the Noodles are well coated. Pour the mixture into the baking dish.
2	LASAGNA NOODLES ONLY: Pour a little of the Cottage Cheese Mixture in the bottom of the baking dish first. Add a single layer of Lasagna Noodles. Spread some of the Cottage Cheese Mixture on top, repeating the layers until all of the Cottage Cheese Mixture is used. Smooth and level the mixture on the top
3	Cut the Butter into pats and place them evenly over the top of the casserole. Pour the Half & Half evenly over the top until everything is just barely submerged.
4	Place the casserole uncovered in a 325 degree oven and bake for 1 hour, or until bubbling and lightly browned. Serve while hot.
OPTION	This may be alternately cooked in a 5 quart crock pot on high heat until bubbling. Uncover for the last half hour before serving.