

Lyonnaise Potatoes & Noodle Kugel

Lyonnaise Potatoes

Ingredients

- Potatoes, thinly sliced
- Salt and pepper
- Fat (for frying)
- Onions, cut up

Instructions

1. Cut potatoes into thin slices. Sprinkle with salt and pepper.
2. Have a skillet ready with a thin layer of fat, so hot that it throws off a faint blue smoke.
3. Cut up a few onions, drop them into the hot fat and cook until they begin to curl.
4. Add sliced potatoes to onions, keeping fat at the blue-smoke temperature.
5. Turn the potatoes occasionally as they brown.
6. Lift them out with a flat spoon and place on brown paper to dry.

Noodle Kugel

Ingredients

- 3 cups noodles
- 1/2 cup shortening
- 4 eggs, well beaten
- Salt
- Pepper
- Bacon strips (to line muffin pans)

Instructions

1. Cook noodles until tender in rapidly boiling water. Drain.
2. Add eggs and seasoning to the drained noodles and mix.
3. Line muffin pans with bacon strips.
4. Fill lined muffin pans with the noodle mixture.
5. Bake until well browned in a moderate oven.

Potatoes .

***The Week's Favorite Recipe
Lyonnaise Potatoes.**

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Noodle Kugel.

3 cups noodles
½ cup shortening
4 well beaten eggs
Salt—Pepper

METHOD: Cook noodles until tender in rapidly boiling water. Drain, then add eggs and seasoning. Line muffin pans with bacon strips, fill with noodle mixture and bake until well browned in moderate oven.