



## Amish Breakfast Casserole

**TOTAL TIME:** Prep: 15 min. Bake: 35 min. + standing

**YIELD:** 12 servings.

*We enjoyed hearty breakfast casseroles during a visit to an Amish inn. When I asked for a recipe, one of the women told me the ingredients right off the top of her head. I modified it a bit to create this version that my family loves. —Beth Notaro, Kokomo, Indiana*

### Ingredients

1 pound sliced bacon, diced

1 medium sweet onion, chopped

6 large eggs, lightly beaten

4 cups frozen shredded hash brown potatoes, thawed

2 cups shredded cheddar cheese

1-1/2 cups 4% cottage cheese

1-1/4 cups shredded Swiss cheese

### Directions

1. Preheat oven to 350°. In a large skillet, cook bacon and onion over medium heat until bacon is crisp; drain. In a large bowl, combine remaining ingredients; stir in bacon mixture. Transfer to a greased 13x9-in. baking dish.

2. Bake, uncovered, until a knife inserted in the center comes out clean, 35-40 minutes. Let stand 10 minutes before cutting.

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Taste of Home

### Charlotte's Cheese Strata

12 slices white bread  
3/4 lb sharp process cheddar cheese  
1 (10oz) pkg frozen broccoli, cooked  
2 c. chopped ham  
6 slightly beaten eggs  
3 1/2 c. milk  
2 TBs. minced onion  
1/2 tsp. salt  
1/4 tsp. dry mustard

Cut 12 doughnuts and holes out of bread and set aside. Put scraps of bread in 13x9x2" baking dish. Put a layer of cheese over the bread. Add a layer of broccoli (cooked), then ham. Arrange the bread doughnuts and holes on top. Combine remaining ingredients and pour over top. Refrigerate overnight or 6 hours. Bake uncovered at 325° for 55 mins. Sprinkle grated cheese on top.

Serves 12.

May increase eggs and milk for deeper souffle.

# Cheese Barez

Yield: about 24

Guests will think you spent hours in the kitchen preparing this.

1 lb. strudel dough  
1½ lbs. orange American  
cheese, grated  
2 bunches parsley, chopped  
5-6 eggs  
¾ lb. butter, melted

Mix cheese, parsley and eggs. Divide dough in half and place in large greased pan. Brush each layer with butter. Put in cheese mixture. Place rest of buttered dough on top. Cut into squares. Bake at 350° for 30 minutes. Cool and cut again.

Hint: Freezes well.

Jamie Schwarzfel

# Noodle Kugel

This noodle kugel is egg noodles that are baked in a sweet custard mixture, then finished off with a cinnamon sugar cornflake topping. A classic Jewish side dish that always gets rave reviews!

**Course**Side

**Cuisine**Jewish

**Prep Time** 20 minutes & Over night refrigeration

**Cook Time**1 hour

**Servings**36

**Calories**403kcal

## Ingredients

### For the kugel

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- 36 ounces wide **egg** noodles cooked in salted water according to package directions
- 18 eggs
- 48 ounces sour cream
- (48 ounces cottage cheese I do use small curd when I use it) I omitted cottage cheese and substituted 1Qt half and half
- 12 ounces cream cheese softened
- 2 1/4 cup granulated sugar

- 12 tablespoons butter melted
- 1 1/2 teaspoon cinnamon
- 4 1/2 teaspoons vanilla extract
- 3/4 teaspoon salt
- cooking spray

### **For the topping**

- 7 1/2 cups cornflakes crushed
- 18 tablespoons butter melted
- 3/4 C granulated sugar
- 1 1/2 teaspoon cinnamon

## **Instructions**

### **For the kugel**

- Preheat the oven to 350 degrees F. Coat a 9"x13" pan with cooking spray.
- Place the eggs, sour cream, (cottage cheese), cream cheese, Half and Half, sugar, butter, cinnamon, vanilla extract and salt in a large bowl. Whisk until well combined.
- Pour the cooked noodles into the egg mixture. Toss to coat the noodles.
- Pour the noodle mixture into the prepared pan.
- Refrigerate over night

## For the topping

Place the cornflakes, butter, sugar and cinnamon in a medium bowl. Stir to combine.

- Sprinkle the cornflake mixture over the kugel
- Bake for 1 hour or until noodle mixture is set and topping is browned. If you feel like the topping is looking too brown before the kugel is done, you can cover the dish with foil for the rest of the cooking time.
- Let stand 10 minutes, then cut into squares and serve.

## Notes

1. Cottage cheese is a classic addition to this dish. I typically just stir it in as-is, but if you prefer a smoother mixture you can puree the cottage cheese in a food processor to break up the curds or use.
2. I substituted 1 Qt. Half and Half for cottage cheese
3. Raisins or other dried fruit are often added, to taste

## Nutrition

Calories: 403kcal | Carbohydrates: 45g | Protein: 13g | Fat: 18g | Saturated

Fat: 13g | Cholesterol: 167mg | Sodium: 410mg | Potassium: 215mg | Fiber: 1g | Sugar: 20g | Vitamin A: 947IU | Vitamin C: 2mg | Calcium: 107mg | Iron: 3mg