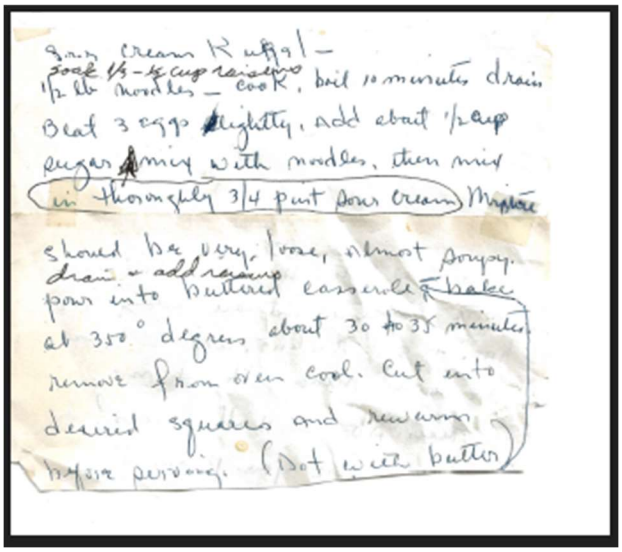
Phone Photo – Grandma's Kugel Legacy

Forget diamonds, our family heirlooms are stained recipe cards.

Some families pass down jewels, others pass down property… my family? We pass down **stained, crumpled, half-disintegrated recipe cards** that look like they've survived three world wars and a spaghetti sauce explosion. My sister treasures the handwriting; I treasure the kugel (priorities, right?). This Sour Cream Kugel recipe was on life support, but now it's digitized, revived, and ready to live on, not just as a memory, but as something we can actually bake again (and laugh about while we're at it).


Sour Cream Kugel
Soak 1/3 - 1/2 cup raisins
1/2 lb noodles – cook, boil 10 minutes drain
Beat 3 eggs slightly, add about 1/2 cup
sugar, mix with noodles, then mix
in thoroughly 3/4 pint sour cream. Mixture
should be very loose, almost soupy.
drain + add raisins
pour into buttered casserole, bake
at 350° degrees about 30 to 35 minutes
remove from oven cool. Cut into
desired squares and rewarm
before serving. (Dot with butter

Sour Cream Kugel

Ingredients:

- 1/3 – 1/2 cup raisins (soaked)
- 1/2 lb noodles (mom always used wide flat egg noodles)
- 3 eggs
- 1/2 cup sugar
- 3/4 pint sour cream

Instructions:

1. Soak raisins.
2. Cook noodles, boil 10 minutes, then drain.
3. Beat 3 eggs lightly.
4. Add about 1/2 cup sugar.
5. Mix eggs and sugar with noodles.
6. Stir in thoroughly 3/4 pint sour cream and the raisins.
    - The mixture should be very loose, almost soupy.
7. Pour into a buttered casserole.
8. Bake at 350°F for about 30–35 minutes.
9. Remove from oven and let cool. Cut into desired squares.

ChatGPT even asked if I wanted a 3x5 or 4x6 recipe card!

Sour Cream Kugel

Ingredients:

- 1/2 cup raisins (soaked)
- 8 oz egg noodles
- 3 large eggs
- 1/2 cup sugar
- 1 1/2 cups sour cream
- Butter (for greasing dish)

Instructions:

1. Preheat oven to 350°F. Butter a medium casserole dish.
2. Cook noodles until tender (8–10 min). Drain.
3. Beat eggs, mix with sugar and sour cream.
4. Add noodles and raisins, stir until coated.
5. Pour into dish. Bake 30–35 min until set.
6. Cool slightly, cut into squares, and serve warm.