



of the American-Polish Century Club of
Sterling Heights, Mi.

RECIPE: Noodles with Poppyseed and Raisins – (Kluski z Makiem)

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Traditional Christmas (*Wigilia*) Side Dish Recipe

Ingredients:

16 ounces wide, cooked egg noodles
2 tablespoons melted butter
12 ounces poppyseed (Solo – 12 oz. can)
3 ounces honey
1 tablespoon sugar
1 teaspoon vanilla extract
1 teaspoon lemon juice
1 ½ teaspoon grated lemon peel
1/3 cup raisins

Directions:

1. Cook wide noodles until just tender...do not overcook! Drain.
2. Toss cooked noodles with butter or olive oil in a saucepan.
3. Combine poppyseed filling with honey, sugar, vanilla extract, lemon juice, grated lemon peel and raisins.
4. Add to noodles and mix well.
5. Cook in double boiler or hot water bath until just heated (*approximately 175 degrees*).
6. Garnish serving by sprinkling dry poppyseed, chopped walnuts or blanched almonds.
7. For those who deserve a richer mix, serve with a pitcher of ½ and ½ cream.

Serves eight as a side dish.