

## *Egg Noodle-and-Cottage-Cheese Casserole*

8 slices lean bacon  
3 cups cooked and drained egg noodles  
1 1/2 tsp. Salt  
2 cups large curd cottage cheese  
2 eggs  
1/4 cup heavy cream  
4 tablespoons unsalted butter  
1/2 cup fine dry breadcrumbs

Fry the bacon in a large skillet until brown and crisp. Crumble it coarsely and combine it with its fat in a large mixing bowl. Add the cooked noodles, sprinkle with 1/2 teaspoon of the salt, and with two forks, toss together thoroughly. Place the cheese in a separate mixing bowl and beat in the eggs, the cream and the remaining teaspoon of salt.

Preheat the oven to 350 degrees. With a pastry brush, lightly coat the bottom and sides of a 1.5 to 2 quart baking dish with 1 tablespoon of the butter. Spread a layer of the noodles in the bottom of the dish. Top with half the cheese mixture, then repeat the layers, ending with a layer of noodles.

Melt the remaining 3 tablespoons butter in a large skillet. Off the heat, stir the bread crumbs into the melted butter, then scatter the buttered crumbs over the top of the noodles. Bake in the center of the oven for about 30 minutes, or until the crumbs are golden brown. Serve at once.

Serves 8