



ROMANIAN NOODLE AND PORK

- 1 Pound Boiled Noodles
- 1 Pound Cooked Ground Pork
- 1 Slice Bread Soaked In Milk
- 1 Minced Leek
- 1 Teaspoon Fennel Seeds
- 1/4 Cup Chopped Parsley
- 1 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 4 Eggs
- 2/3 Cup Cream
- 1/4 Cup Grated Parmesan Cheese
- 1/4 Cup Butter

DIRECTIONS

1. Heat oven to 350 degrees.
2. Combine pork, bread, leek, fennel seeds, parsley, salt and pepper.
3. In a shallow baking pan, arrange alternating layers of noodles and pork mixture ending with noodles.
4. Beat together eggs, cream and cheese.
5. Pour this mixture over the noodles and dot with butter.
6. Bake for 45 minutes.