

ELEGANT NOODLE RING

**1 (8-oz.) pkg. wide egg noodles,
cooked**

1 (8-oz.) ctn. sour cream

1 cube butter

**Bread crumbs, dry (plain or
Italian style)**

In a 6-cup ring mold, melt the butter. Swish around to coat sides, then pour extra into drained noodles. Add sour cream to noodles and mix gently. Pour bread crumbs into mold and coat all sides heavily. Spoon noodle mixture into breaded mold. Sprinkle more crumbs on top and dot with butter. Bake at 350° for 1 hour. Invert to serve.

DILL AND LEMON PEPPER FETTUCCINE

2 med. carrots

2 med. zucchini

8 oz. fettuccine

**1 ctn. dill dip (or sour cream
and dill seasoning)**

$\frac{3}{4}$ tsp. lemon pepper

Shave carrots and zucchini lengthwise into thin slices with a vegetable peeler. Cook fettuccine as directed on package, adding vegetables about 1 minute before fettuccine is done. Drain. Return fettuccine mixture to saucepan. Add dill dip and lemon pepper. Toss. Serve immediately.