

## NOODLES A LA DOROTHY

By Dorothy Zehnder

One 6-oz. pkg. noodles, medium wide  
Boiling water, lightly salted  
¼ cup butter or margarine, divided  
1 tablespoon flour  
2 cups milk  
½ teaspoon salt  
1/8 teaspoon nutmeg  
Dash pepper  
¼ cup Parmesan cheese, grated  
1 cup cottage cheese, small curd  
½ cup sour cream  
1 tablespoon instant minced onion  
2 tablespoons green pepper, finely chopped  
2 ounces ham, chopped small  
1½ cups soft bread crumbs

Cook noodles in boiling water according to package directions; drain. In large pan melt 1 tablespoon butter and blend in flour. Add milk, salt, nutmeg and pepper. Cook, stirring until sauce boils thoroughly. Remove from heat and stir in cheeses, sour cream, onion, green pepper and ham. Add to drained noodles. Toss lightly to mix. Turn into buttered 1½ -qt. baking dish. Melt remaining 3 tablespoons butter and mix with crumbs. Sprinkle over noodles. Bake in preheated oven (350°F) for 20-25 minutes.

Yield: 6 portions

*\*\*\*Note from Dorothy – This dish is so popular with my family. I am always asked to make it for our gatherings. Even the great-grandchildren devour it up.*