

Warrick Dana DinnerFamily Circle

350 - 1 hr.

3 Tab. butter

3 Tab. flour

1 1/2 c. milk

1/4 te. Salt scant

1 can - 7 oz. tuna

1 can mushroom soup

1/2 c. diced pimientos

1 can peas, drained (or use frozen ~~peas~~
place in hot water for awhile)

Noodles, med. 1/2 of 8 oz. pkg.

1 clove garlic - (boil with noodles)

1 tsp. Salt

1 1/2 c. grated cheese
cheddar?

Melt butter in saucepan,

Remove from heat, stir in flour till smooth. Add milk, slowly - cook little, Remove from heat for a few moments, Drain oil from tuna - Break into chunks, mix with mushroom soup, Combine with white sauce, Add pimientos & peas. Place noodles in boiling water with 1 te. Salt & garlic - Boil for about 8 min - don't overcook, as this will bake for 1 hr, drain noodles. Heat white sauce gently, combine with noodles, In buttered Casserole, place layer of this mixture. Top with grated cheese & crumbs. Repeat until ing. are all used up - being sure top layer is cheese & crumbs. Bake - 350° - 1 hr