



Category (Main Dishes)

Buttered Pasta

Submitted by (Arlea Carmack)

<p><u>Recipe</u></p> <p>1 package elbow macaroni, shells, or rotini 2 T vegetable oil 1 t salt 1 stick butter (or more to taste) Salt and Pepper to taste ¼ c Parmesan Cheese (if desired)</p> <p>Bring to a boil 4 quarts of water for each pound of dry pasta, vegetable oil and salt. Add pasta and return to a boil. Cook, uncovered, approximately 9-11 minutes, or until tender, stirring occasionally. Avoid overcooking. Remove from heat and drain. Cut butter in pieces and melt in hot pasta. Salt and pepper to taste and Parmesan Cheese (if desired).</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p> <p>1 pkg elbow macaroni, shells or rotini Parmesan Cheese (if desired)</p> <p>Most of us have oil, salt, butter and pepper.</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> <p>We like to eat some mixed style vegetables with it.</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p> <p>When you boil the pasta in water, oil, and salt, the oil keeps the pasta from sticking together.</p>