

# NOODLES ROMANOFF

Serves 1 to 2; multiply as needed for more servings.

By Dennis W. Viau; an original recipe (sort of).

When I was a teenager in the late 60s and first learning to cook, convenience foods were popular. I didn't bake TV dinners (although my mother sometimes did), but I often chose a dinner in a box. Noodles Romanoff was a favorite. That boxed mix disappeared from store shelves in the early 1990s and I miss it. So I came up with my own formula. It's very close, as best I can remember it.



## Ingredients:

3½ to 4 ounces flat dry noodles, such as fettuccine or egg noodles

2 to 4 tablespoons of butter

¼ cup milk

1 tablespoon sour cream powder\*

½ tablespoon cheddar cheese powder\*

⅛ teaspoon onion powder

⅛ teaspoon garlic powder

Salt to taste

## Directions:

Cook the noodles in salted boiling water according to package directions. Drain.

Add the remaining ingredients and blend until the sauce is smooth and creamy.

Enjoy as a main course or as a side dish.

\* Available on Amazon.com. The original boxed mixes included a “flavor packet” of dry sauce mix to combine with butter and milk. To come as close as possible to the original flavor and texture, I chose to work with powdered ingredients. You can use fresh ingredients, of course, but the dinner won't taste the same. I can't remember which one of these boxed side dishes I liked better.

