

Dago Dane

4 oz egg noodles	15 oz can corn, drained
4 oz sour cream	$\frac{3}{4}$ tsp salt
1 medium onion, chopped	$\frac{3}{4}$ tsp pepper
1 tbsp butter	$\frac{1}{4}$ cup sliced stuffed olives
$\frac{1}{2}$ lb ground beef	$\frac{1}{4}$ lb cheddar, sliced
14.5 oz can tomatoes	

Boil the noodles in heavily salted water until tender. Drain and put in a buttered 8x8 casserole. Mix with the sour cream.

Fry the onion in butter until limp. Add the ground beef, mix, and brown. Add the tomatoes, corn, salt, and pepper, and cook until the corn is tender. Stir into the noodles. Sprinkle the sliced olives over the top and top with the cheese.

Bake at 350° for thirty minutes or so until the cheese is melted and bubbling.

Adapted from *Burns' Treasure of Personal Recipes* (1953).