

## FETTUCCHINE WITH BASIL & BRIE

### Ingredients:

6 oz. Fettuccine *	1/4 cup olive oil*
2 large tomatoes, seeded & chopped	1/4 tsp. salt
1 1/2 tsp. red wine vinegar *	1 clove garlic, minced
3/4 cup Brie, cubed*	1/4 tsp. black pepper*
1/4 cup & 2 Tbs. chopped fresh basil	1 Tbs. grated

### Parmesan cheese\*

1. In a large bowl combine tomatoes, garlic, Brie, basil olive oil, vinegar, salt, and pepper. Mix well. Cover and let stand at room temperature to marinate for 1 to 2 hours.
2. In a large pot of boiling salted water over high heat, cook the fettuccine until al dente.
3. Drain the fettuccine and toss with the sauce. Sprinkle with Parmesan cheese.

## GOLDEN CORN BREAD

1 cup yellow corn meal	1/2 tsp salt
1 cup all-purpose flour	1 cup milk
2 to 4 TBS sugar	1 egg
4 tsp baking powder	1/4 cup vegetable oil

1. Preheat oven to 425°F.
2. In large bowl, combine corn meal, flour, sugar, baking powder and salt.
3. Add milk, egg & oil. Beat until smooth (about 1 minute)
4. Bake in greased 8" pan for 22 to 25 minutes or until wooden pick inserted in center comes out clean.

Yield: about 9 servings