



FRANK CURRY BAKE

- 2 Cups Wide Noodles
- 1 Cup Sour Cream
- 1 Teaspoon Curry Powder
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 5 Franks
- Celery or Poppy Seed

DIRECTIONS

1. Heat oven to 400 degrees.
2. Cook noodles and drain.
3. Add sour cream, curry powder, salt and pepper to noodles.
4. Turn into a baking dish.
5. Arrange franks on top.
6. Sprinkle with seed.
7. Bake 15 minutes.