



Gammy's House Recipes

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Fresh Dug Worms with Molded Cheese Sauce

Ingredients:

Worms

1 small pkg. of spaghetti pasta, broken into worm length pieces

1 tablespoon salt

2 tablespoons butter or margarine

Non-Stick vegetable spray or oil

Dirt

1 cup bread crumbs, toasted (I used Italian bread crumbs)

1 tablespoon butter or margarine – melted

1/4 teaspoon salt

Molded Cheese Sauce

1 jar cheese whiz

Green food coloring

Small can black olives, chopped

¼ cup cheddar cheese, shredded and chopped

Sour cream (optional)

Directions:

To prepare worms: Fill a large pot with water and add the salt. Heat over medium to high heat until the water comes to a rapid boil. Add the spaghetti (worms) and allow the water to come to a boil again. Lower the heat and cook the worms on a slow boil, uncovered, for about 8 to 10 minutes. Drain and pour into a large bowl. Toss with butter or margarine. Lightly coat the casserole dish with the Non-Stick spray or oil. Pour spaghetti worms into the dish and set aside.

To prepare the dirt: In a small bowl, mix melted butter and salt with the crumbs to create dirt. Sprinkle dirt over worms and place under the broiler for 5 minutes.

To prepare the molded cheese sauce: Stir in enough green food coloring into ¼ cup of cheese whiz to resemble mold color. Place in small microwaveable bowl and set aside. Place remaining cheese whiz in a microwavable bowl. Add chopped cheddar cheese, olives (reserving 2 Tablespoons olives for garnish). Mix well. Cook on high just until cheese whiz is hot and cheddar cheese starts to melt. Pour into serving bowl. Microwave green cheese until hot. Drizzle in cheese sauce in serving bowl to resemble mold spots. Carefully place chopped olives and small dollops of sour cream in green cheese to resemble mold.