

*You aren't stirring the pasta. Don't stir constantly, but do stir occasionally to keep individual strands of noodles to separate. It isn't necessary to add oil to the water.

*You don't salt the pasta water, or you salt it too much. Salting the pasta water allows the dough to

GARLIC SOUR CREAM PASTA
8 oz. dried fettuccine

**LEMON GARLIC
CREAM FETTUCCINE**
3 tsp. grated lemon zest
2 tsp. minced fresh parsley
2 minced cloves of garlic
8 oz. uncooked fettuccine
Sauce:
¼ cup butter
1 small onion, chopped
2 minced cloves garlic
1 tsp. grated lemon zest
½ cup heavy whipping
cream
¼ tsp. salt
¼ tsp. pepper
4 oz. cubed cream cheese
2 Tbsp. lemon juice
2 tomatoes, chopped
2 tsp. minced fresh parsley
Grated Parmesan cheese
Cook pasta according

**FETTUCCINE with
GARLIC BUTTER
MUSHROOM SAUCE**
8 oz. cooked Fettuccine
¼ stick butter
2 cloves garlic; minced
1 cup sour cream
1 ½ cups sliced mushrooms
1/3 cup grated Parmesan
cheese
1/3 cup fresh or dried pars-
ley

In a large skillet, saute' garlic and mushrooms in butter until soft. Add prepared pasta and sour cream and turn off heat. Add Parmesan cheese, parsley, salt, and pepper. Serve immediately.

*Also great with some chopped, cooked chicken added to the recipe.

Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, **The Help. Fleming can be reached at lafkitchen@hughes.net.*

Any citizen of the City of Lexington is invited to attend this public hearing on the proposed budget and tax levies for the fiscal year 2022 and will be allowed to speak for a reasonable amount of time and offer tangible evidence before any vote is taken.

The Holmes Interstate Utility District works around the clock to provide top quality water to every tap. We ask that all our customers help us protect our water sources, which are the heart of our community, our way of life and our children's future.