



A: 6T butter  
1/2C flour  
B: 3C milk, warmed  
C: 8oz cheddar, shredded  
3oz Gruyere, shredded  
1t salt  
1t pepper  
1/4t nutmeg, ground  
1/4t paprika, sweet  
1/4t cayenne  
3T white wine  
D: 16oz macaroni  
E: 2oz cheddar, grated  
1oz fontina, grated  
1oz Gruyere, grated  
2T Parmesan cheese, grated  
F: 2-3 slices bread, ground into crumbs

## Vegetarian/Macaroni And Cheese

## Vegetarian/Macaroni And Cheese

2T butter

1. Melt (A) in saucepan to make roux, add (B) gradually, whisking over low heat until thoroughly melded.
2. Add (C) and stir until smooth.
3. Cook (D) to al dente in boiling salted water, drain, add to sauce and mix. Place in buttered baking dish (or ramekins). Top with (E).
4. Combine (F) in pan over medium heat and toast until golden brown. Spread on top of baking dish and bake 350F for 15 minutes. Cool 5min before serving.

Servings: 12

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