

From the kitchen of David and Jennifer Deaven

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Vegetarian/Macaroni And Cheese

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- A: 4T butter
1/3C flour
- B: 2 1/2C milk
8oz cheese (cheddar, jack, colby, etc.)
1t salt
1t pepper
1/4t cayenne
3T white wine
- C: 16oz macaroni
- D: 2-3 slices bread, ground into crumbs
3T parmesan cheese, grated
1. Melt (A) in saucepan to make roux.
 2. Add (B), stir over low heat until thoroughly melded.
 3. Cook (C) in boiling salted water, drain, add to sauce and mix.
 4. Place in baking dish, sprinkle (D) on top, bake 350F for 10 minutes.
- Servings: 12



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