

WHITE HOUSE MACARONI AND CHEESE

(from the Bewitching Kitchen)

1 box of macaroni noodles (*elbows, or another short shape*)
4-5 large celery stalks
8-12 oz of white or cremini mushrooms
½ pound or more of high-end cheeses [*emmental, mozzarella, manchego, roquefort, camembert - choose two of your favorite(s)*]
½ pound or more of Velveeta “cheese”
3 eggs
1 + 1/2 cups of milk
½ tsp smoked paprika
1 tsp salt
½ tsp pepper
1/8 tsp cayenne pepper
Bread crumbs

Preheat the oven to 450 F. Cook and drain the macaroni. Rinse the vegetables and dice them and the cheeses into macaroni-sized pieces. Rub a large casserole dish with butter and fill it with layers of the ingredients. Put pasta, celery and mushrooms in each layer, and an amount of cheese to your taste. Don’ t skimp on the cheese! Cover the top with breadcrumbs.

Beat the eggs with a fork, then add the milk and spices and beat a bit more. Pour the liquid mixture over the casserole and put it in the oven; reduce the heat to 400 F and bake until you observe the sauce bubbling up to the top, 45 min to an hour.