



CATEGORY: CREATIVE / EXOTIC

Creamy Mushroom Mac and Cheese

Submitted by: Danette Perez

Ingredients:

- shell pasta (16 oz- 1 lb)
- fontina cheese (16 oz)
- x-sharp cheddar cheese (16 oz)
- medium cheddar cheese (8 oz)
- parmesan cheese (8 oz)
- bella mushrooms (2.5 cups- approx. 20 oz)
- ½ and ½ (8 oz)
- garlic powder (1/2 teaspoon)
- black pepper (1/2 teaspoon)
- butter (4 tablespoons)

Topping:

- goat cheese (8 oz)
- Ritz crackers (1.5 cups- approx. 12 oz)
- Fried onions (from can/bag. French's is the classic brand) (1.5 cups- approx. 12 oz)
- Cream of mushroom soup (3 cups—equals 2 reg. sized cans)

Directions:

Pre-heat oven to 350 degrees F

Boil pasta in big pot. Set aside. If mushrooms are not chopped, chop em while you wait.

Drain pasta before soft (mac and cheese will be baked later as well). Take all interior cheeses (fontina, x-sharp, med. Cheddar, parm.) and heat on stove, low heat. Stir as cheese melts together, and pour/ mix in ½ and 1/2. Also add in soften butter. Stir in garlic powder and black pepper. If desired cheese texture is not reached, add additional ½ and ½ or cheese.

Get large casserole pan and pour in pasta, melted cheeses, and chopped mushrooms. Mix together well.

Pour cream of mushroom on top of mac and cheese, and spread evenly. Pour and spread goat cheese evenly.

When oven is pre-heated, put mac and cheese in oven for 20 mins. Remove pan from oven. Smash Ritz crackers in bag to small pieces, then toss with the fried onions. Evenly spread over mac and cheese and put pan back in oven for 10 mins. After 10 mins, remove and devour. For less guilt—devour with friends