

Julianne's Pumpkin* Mac and Cheese

(*Butternut squash)

Ingredients and prep

12-16 oz dry pasta (elbows, mezze penne, cavatappi, or similar size)

1 $\frac{3}{4}$ cup cooked squash (see below)

White sauce:

2 Tbsp butter

2 Tbsp all-purpose flour

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

1 tsp dried mustard

1 Tbsp Worcestershire sauce

1 cup cream

1 cup whole or skim milk

Add to white sauce:

1 to 1 $\frac{1}{2}$ cups grated cheese (cheddar or combo)

1 $\frac{3}{4}$ cup cooked, pureed squash

1 Tbsp snipped fresh sage, or 1 $\frac{1}{2}$ tsp dried

Sprinkle on top:

$\frac{1}{2}$ cup bread crumbs (optional)

$\frac{1}{2}$ to $\frac{3}{4}$ cup grated parmesan or asiago cheese

$\frac{1}{3}$ cup chopped walnuts

1. Cook squash (roasted or steamed) and puree
2. Cook pasta
3. Make white sauce (melt butter in heavy saucepan, stir in flour and whisk well; add salt, pepper, mustard, W'shire, and whisk it all well while it cooks for a minute or two; add heated cream/milk and whisk well until it boils and thickens)
4. Stir in cheese, sage, squash; stir until heated through and fairly smooth
5. Combine pasta and sauce, put in 2 quart ungreased casserole
6. Sprinkle parmesan cheese, bread crumbs, walnuts on top
7. Bake at 350 degrees 30 minutes, uncovered; let stand 10 minutes before serving