

Penne with Cheddar and Mushrooms

Adapted from a recipe found in Vegetarian Cooking for Everyone.

3/4 T. butter or olive oil
1 c. of finely chopped celery (2 to 3 ribs)
3 c. leeks, white parts only, quartered lengthwise and sliced (about two large leeks)
4 oz. shiitake mushrooms, thinly sliced
8 oz. portobello mushrooms, thinly sliced
1 1/2 t. dried oregano
1/4 c. flour
3 c. of milk, warmed
Salt and pepper
1/8 t. nutmeg
1 heaping T. Dijon-style mustard
1 lb. penne pasta
2 c. grated cheddar
2 c. fresh breadcrumbs
1/4 c. grated Parmesan
Olive oil

Warm the butter or oil in a large skillet. Add celery, leeks, mushrooms and oregano and cook over medium heat for 10 minutes. Stir in flour and cook for 1 minute. Then add milk, stirring or whisking quickly. Raise heat and bring to boil. Reduce heat and simmer for 15 minutes, stirring occasionally. Season the sauce with salt, pepper, nutmeg and mustard.

Preheat the oven to 375°F and butter a 4-qt. baking dish. Cook pasta until just barely done. Drain and combine with sauce and cheese. Pour into baking dish and press down firmly. Mix breadcrumbs and cheese, preferably in a food processor, and spread evenly over pasta. Give the crumbs a mist of oil .if you have a spray container of olive oil, or drizzle a small amount of oil over them.

Bake until nicely browned, about 40 to 45 minutes.