



Macaroni Mickey Mouse

- 1 cup elbow macaroni
- 1/4 cup butter or margarine
- 1-1/2 cups hot milk
- 1 cup soft bread crumbs
- 1-1/2 cups shredded process American cheese
- 2 Tablespoons finely chopped onion
- 2 Tablespoons minced canned pimientos
- 1 Tablespoon snipped parsley
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- Dash paprika
- 3 eggs, lightly beaten

Cook elbow macaroni in boiling salted water until tender; drain.

Melt butter or margarine in hot milk. Pour over soft bread crumbs; add shredded sharp processed American cheese, finely chopped onion, minced canned pimientos, snipped parsley, salt, pepper, dash paprika, and cooked macaroni. Blend in eggs

Turn into greased 8 cup round casserole dish or 9x5x3 inch loaf baking pan. Bake at 325 degrees for 45 to 50 minutes. Let stand a few minutes before serving. Toss the center for a creamy appearance.

Cook's Note: I used Mexican flavored processed cheese, Panko crumbs and a casserole dish when I made this recipe.

About this recipe: I expected the typical creamy mac 'n cheese dish but this recipe is really extra special. It forms a browned soft crust around the edges of the dish while the center stays soft and cheesy. It reminded me of an omelet wrapped around thick creamy cheese macaroni. It would be a perfect luncheon dish with a light side salad or an extra special side dish for a holiday dinner.

AND SO THE STORY GOES:

“Walt Disney, working late at a Kansas City art studio, shared his cheese sandwich with mice that scampered about. One clambered up on his drawing board inspiring his famous cartoon character.” Now – that’s a great story!

Golden Treasury of Cooking. Better Homes and Gardens, Meredith Corporation, 1973. p. 31

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