

1. Mac & Cheese

Makes 10 servings

Macaroni and Sauce

Ingredients

- 1 stick unsalted butter
- 6 tablespoons all-purpose flour
- ½ teaspoon dry mustard
- 2½ cups half-and-half, warmed
- 2½ cups whole milk, warmed
- 1 pound grated extra-sharp yellow cheddar
- ¼ cup parmesan cheese
- 2 slices American cheese
- 1 pound Gemelli pasta
- Salt and freshly ground pepper-to taste

Topping

Ingredients

- ½ stick unsalted butter, melted
- 2 cups panko breadcrumbs
- ½ cup grated parmesan cheese
- ¼ pound grated extra-sharp yellow cheddar

Method

Topping

Preheat oven to 400 F.

In medium bowl, stir together ½ cup melted unsalted butter, panko breadcrumbs, ½ cup parmesan cheese, and ¼ cup grated yellow cheddar. Set aside.

Sauce

In medium saucepan, melt butter over medium-low heat. Add flour and dry mustard, stirring continuously until roux forms and cooks, 2-3 minutes.

Slowly whisk in half-and-half and milk until mixture slightly thickens, 2-3 minutes.

Stir in 1 pound sharp cheddar, ¼ cup parmesan cheese, and 2 slices American cheese until melted.

Set aside.

Macaroni

Cook pasta in large pot of salted boiling water until al dente.

Drain pasta, reserving 1 cup pasta water.

In large mixing bowl, mix together cooked pasta, 1 cup reserved pasta water and cheese sauce. Season to taste with salt and pepper.

Transfer mixture to two 2-quart pans lightly sprayed with oil. Sprinkle evenly with topping ingredients and bake until golden brown and bubbly, 20-25 minutes.

