

Baked Mac and Cheese

NOTES

Prep Time: 20 minutes
Cook Time: 25 minutes
Makes 6-8 servings

INGREDIENTS

Macaroni

8 oz box of macaroni (your choice of which kind)

1T unsalted butter

Topping

2/3c Panko breadcrumbs

2T unsalted butter

1/4t salt

Sauce

4T unsalted butter

1/3c flour

3c Milk

2c shredded gruyere cheese

1c shredded cheddar cheese

1c shredded colby cheese

1c mozzarella cheese

3/4t salt

Seasoning (Optional)

1t Garlic powder

1/2t onion powder

1/2t mustard powder

DIRECTIONS

Cook pasta: Bring a large pot of water to boil. Add macaroni and cook per directions MINUS 1 minute. Drain. Return pasta to pot and add butter and toss until melted. Set aside to cool while making the sauce.

Topping: Mix together topping. Set aside.

Sauce: Preheat oven to 350 degrees.

Make roux: In a large saucepan or skillet, melt butter over medium heat. Add flour and cook, stirring constantly for one minute.

Add milk: Add about 1c of the milk and mix to dissolve the paste into the milk. Then add remaining milk and mix until lump free. (use whisk if needed)

Add seasonings: Mix in salt and seasonings if you use.

Thicken sauce: Cook, stirring/whisking regularly, for 5-8 minutes until thickened to a cream consistency. When the sauce coats the back of a wooden spoon, you should be able to draw a path with your finger.

Add cheese: remove from stove, add cheese and stir - cheese doesn't need to melt.

Check salt: adjust salt to taste.

Assemble: Pour sauce into pot that has macaroni in. Stir quickly and then pour into baking dish. Sprinkle with breadcrumb topping. Bake 25 minutes or until top is light golden brown. Do not bake too long otherwise the sauce will bake away.

Serve immediately with fresh bread.