



NO. 8 SKILLET MAC AND CHEESE

 55 minutes

Meal Difficulty

 Serves 4



COOKING DIRECTIONS

- 1 Preheat oven to 450°F. Line a sheet pan with foil and set aside.
- 2 Cook the pasta: Bring a large pot of salted water to a boil. Add pasta and stir a few times to make sure it doesn't stick to the pot. Cook just until al dente, about 5-7 minutes depending on the type of pasta. Drain and set aside.
- 3 Make the breadcrumbs: Cut bread into large pieces and add to the bowl of a food processor. Add garlic and pulse until finely chopped and garlic is scattered throughout, about 30 seconds. Stir in thyme, $\frac{1}{4}$ cup of the parmesan, and moisten with olive oil. Set aside.
- 4 Make the sauce: Gently warm milk in a small pot on the stove or in microwave. In a large heavy-bottomed pot, melt 2 tablespoons butter over medium heat. Add flour and stir until smooth, 1-2 minutes. Slowly whisk in warmed milk, stirring well to avoid clumps. Season with salt and cayenne and bring to a gentle simmer. Simmer, stirring occasionally, about 10 minutes. Remove pot from heat and immediately stir in 1 cup of the cheddar, 1 cup of the gruyere, and remaining $\frac{1}{2}$ cup parmesan. Stir until melted, then taste and season again with salt and black pepper.
- 5 Optional: To achieve an incredibly silky, creamy texture, purée sauce using an immersion blender or transfer to a blender for about one minute. Toss in the remaining 2 tablespoons butter while you purée the sauce.
- 6 Combine and bake: In a large bowl or in the same pot, combine noodles and cheese sauce. Fold in remaining $\frac{1}{2}$ cup cheddar and $\frac{1}{2}$ cup gruyere. Using a ladle or cup measure, transfer noodles and sauce to your 8-inch iron skillet (it will hold about 4 heaping cups and look very saucy). Top with seasoned breadcrumbs. Place skillet on the prepared sheet pan and bake until sauce is bubbling and breadcrumbs are golden brown, about 8-10 minutes.

INGREDIENTS

8 oz dry past noodles, such as macaroni or shells

1 thick slice sourdough bread, crust removed

1 large clove garlic, peeled and cut in half

1 tsp chopped thyme leaves

2 tbsp extra virgin olive oil

4 tbsp room temp butter, divided

2 tbsp all purpose flour

3 c whole milk

coarse kosher salt

pinch cayenne

freshly cracked black pepper, to taste

1.5 c (12 oz) grated sharp white cheddar, divided

1.5 c (12 oz) grated gruyere, divided

$\frac{3}{4}$ c (6 oz) grated parmesan, divided

pinch cayenne