



# MAC N' CHEESE

## RECIPE

A photograph of a dining table set with a bowl of macaroni and cheese. The bowl is white and filled with a golden-brown, cheesy pasta. The table is dark wood, and there are several items on it: a white plate, a glass of water with ice, a striped vase with flowers, and a white cloth. The background shows a dining area with wooden chairs and a teal wall.

A warm bowl of macaroni and cheese has always brought us comfort. This recipe has been used for our take and bake version for years, and we thought it was about time we share it with you to use at home. Although it makes for an excellent supporting role to your meal, it can just as easily stand alone - and most of the time, we prefer it that way. It's best if made and served immediately, but it does quite well frozen and baked later, as you already know. If you're feeling adventurous, try changing things up with a different blend of mountain cheeses and cheddars, we don't mind! Our mongers will always be available for guidance. We'd love to see how it all turns out, so don't forget to tag us!

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## RECIPE

### PREP TIME

30 min

### COOK TIME

35-40 min

### SERVINGS

6-8

## INGREDIENTS

Gruyere | 1/2 lb, grated  
Cheddar | 1/2 lb, grated  
Whole Milk | 5 1/2 cups  
Butter | 1 stick, split  
AP Flour | 1/2 cup  
Panko Bread Crumbs | 1 cup

Parmesan | 1/4 cup, grated  
Pasta | 1lb, any short noodle  
Salt | To Taste  
Pepper/Nutmeg | Optional, To Taste

## PROCEDURE

1. Set yourself up by gathering all of your ingredients, as once you begin making the sauce we recommend keeping your eyes on things
2. Set a medium pot of salted water on high heat, and bring to a boil. Preheat your oven to 350
3. Melt 1/3 cup or 5 1/2 tablespoons of butter in a large pot (big enough to later stir pasta into!) being sure not to brown it
4. On low heat, add in 1/2 cup of flour, and stir with a wooden spoon or heat resistant spatula until combined. Your roux should have the texture of wet sand.
5. Add milk in 1/2 a cup at a time, whisking until smooth between each addition
6. Once all the milk is added, gently bring your béchamel to a boil while continuously stirring. Return to a low flame as to not burn. The sauce will not reach it's final thickness until it reaches a boil, so if it looks too thin don't panic!
7. By this point, your pasta water should be boiling - go ahead and add the pasta and cook until al dente (2 or so minutes less than the directions on the box).
8. Stir in cheese into your béchamel until melted, about 1/3 at a time. Add salt, nutmeg and pepper to your liking. Turn flame off.
9. Add 1 cup of panko to a medium bowl. On your stovetop or in a microwave melt your remaining butter (2 1/2 tbsp) and add to the panko along with 1/4 cup of grates parmesan cheese and stir until combined
11. Drain pasta and stir directly into your cheese sauce until everything is coated. This may look like a lot of sauce, but your pasta will absorb more liquid while baking!
12. Pour into your baking dish of choice, this recipe fits a 9x13 pan, or a large round as pictured
13. Sprinkle your panko mixture evenly over the top, place in the oven and bake for 35-40 minutes or until the bread crumb are golden and your cheese sauce is bubbling
14. Allow to sit for 5-10 minutes before serving



### Tips

- roux tends to get stuck around the perimeter of your pot during this process. be sure to use a spoon or spatula to scrape the edges to be sure all is incorporated and does not burn!
- Freezing an cooking later is always an option. Make sure to freeze in an oven friendly pan. If baking from frozen, your cook time will be 1hr-1hr 15 minutes.