



# 7-Cheese Baked Mac and Cheese

Looking for the ultimate holiday side dish? Look no further. Adapted from Chef Derrick Turton.

## Ingredients

- 1 lb elbow macaroni
- 4 T butter
- 1 T flour
- 1 quart heavy cream
- Garlic powder, freshly ground black pepper, and seasoning salt, to taste
- 2 cups smoked cheddar cheese, shredded
- 2 cups Lancaster County sharp cheddar cheese, shredded
- 1 cup mozzarella cheese, shredded
- 1 cup smoked Gouda cheese, shredded
- 1 cup Swiss cheese, shredded
- 1 cup Parmesan cheese, finely grated
- 2 cups marble cheese, shredded
- 1/2 cup panko bread crumbs



## Directions

1. Preheat oven to 350 degrees. Butter a 9x13 pan and set aside.
2. Bring a heavily salted pot of water to boil. Cook macaroni according to package directions.
3. While the water is coming to a boil, begin your roux. In a large pot on low heat, add the butter. When butter is melted, sprinkle in the flour, and whisk continually until it is a smooth, thick paste. Slowly add the heavy cream and whisk until smooth. Add garlic powder, pepper, and seasoning salt to taste.
4. Slowly add the cheddars, mozzarella, Gouda, Swiss, and Parmesan to the roux. Stir well after each addition until the sauce is smooth.
5. When macaroni has finished cooking, drain, add into the pot with the cheese sauce, and stir gently to combine.
6. Pour mac and cheese mixture into buttered pan. Top with shredded marble cheese and panko bread crumbs.
7. Bake for 25 minutes.



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