



The Cheesiest Macaroni & Cheese

Serves 6

5 tablespoons unsalted butter, divided, plus more for greasing casserole dish
1/2 cup Panko (Japanese style) bread crumbs
2 3/4 cups whole milk
1/4 cup all purpose flour
1 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 teaspoon Dijon mustard
1/2 lb grated sharp cheddar cheese
1/4 lb grated Colby Jack or Swiss cheese
1/2 lb dry elbow macaroni

Preheat the oven to 375 degrees. Grease an 8 x 8 inch casserole dish with butter. In a small microwave-safe bowl, melt 1 tablespoon of butter. Toss the breadcrumbs in the melted butter and set aside.

In a small saucepan, warm the milk over medium-low heat. In another medium saucepan, melt the remaining butter (4 tablespoons) over medium heat. Stir in the flour and cook, stirring constantly, for about 3 minutes. Whisking constantly, slowly pour in the heated milk. While continuing to whisk, heat the milk mixture until it begins to bubble.

Remove the pan from the heat and stir in the salt, black pepper, Dijon mustard, and the grated cheese. Stir until the cheese has melted and the sauce is smooth. Set aside.

Bring a large pot of generously salted water to a boil and add the elbow macaroni. Cook for about 6 minutes until the elbow macaroni are soft on the outside, but still tough on the inside. Drain.

Toss the cooked macaroni with the cheese sauce and place in the greased casserole dish. Sprinkle with the breadcrumbs. Bake for 30 minutes or until golden brown. Let the macaroni & cheese sit for 5 to 10 minutes before serving.

Nikki Sawyer Moore, Chef/Owner of FOOD LOVE
Cooking Classes and Private Dinners
(704) 576-6474 · nikki@n2foodlove.com
www.n2foodlove.com