

Old Fashioned Mac and Cheese



Serves: 10

Developed by Greg Strahm

I developed this recipe because, next to the All American Hot Dog, Mac & Cheese is my favorite comfort food. This recipe is an amalgam of several different traditional Mac & Cheese recipes I loved growing up. One of my favorite side dishes to serve with Mac & Cheese is stewed tomatoes. For an additional flavor profile, try substituting the gruyere with smoked gouda. You can add any of the following to add interest and additional flavor to elevate this humble comfort food to a new level for your next buffet.

Options:

Crumbled bacon, diced ham, chopped steamed lobster

Prep Time: 20 minutes

Cook Time: 25 minutes

Ingredients:

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| 1 (1-pound) box | elbow macaroni |
| 1/2 cup | butter |
| 1/2 cup | flour |
| 2 cups | whole milk |
| 3 cups | half and half |
| 2 cups | Cheddar cheese, shredded |
| 2 cups | Velveeta cheese, cubed |

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| 2 cups | gouda cheese, cubed |
| 2 cups | gruyere cheese, shredded |
| 3 teaspoons | salt |
| | sweet Hungarian paprika, to taste |
| | white pepper, to taste |

Directions:

1. Butter a 9" x 13" baking dish very well.
2. Bring a large pot of salted water to a boil and add pasta. Cook until slightly less than al dente.
3. Drain and drizzle with olive oil to keep from sticking sticking together.
4. Mix milk and half & half together.
5. Melt butter in a large saucepan over medium heat. Sprinkle in flour and whisk to combine making a roux. Cook for approximately 1 minute, whisking often.
6. Slowly pour in milk/half and half, while whisking constantly over medium heat until smooth and thickened to a thick consistency.
7. Stir in spices and half the reserved cheese sauce grated cheese, stirring to melt and combine. Stir in remaining cheese cheese, and stir until completely melted and smooth.
8. In a large mixing bowl, combine drained pasta with cheese sauce stirring to combine fully. If adding bacon, ham, or lobster add it at this time.
9. Pour half of the pasta mixture into the prepared baking dish. Top with reserved layer grated cheese, then top that with the remaining pasta mixture.
10. Sprinkle top with paprika and bake in a preheated 350° F oven for 25 minutes or until bubbling.
11. Remove from oven, let stand for 10 minutes before serving.