



CATEGORY: TRADITIONAL

Hogg Hill Mac and Cheese

Submitted by: Christine Haley and Family

Ingredients:

1 8oz. box Casserole Elbow pasta
4 tbs. butter
4 tbs. flour
2 cups skim milk
1/4 tsp. kosher salt
1/4 tsp. ground black pepper
1 1/2 tbs. dijon mustard
1c orange american cheese
1c swiss,
1c provolone
1c white American cheese
2 "Steakhouse" ham steaks - cut into 1" cubes
1 cup Seasoned bread crumbs
Cooking spray

Directions:

Pre-heat oven to 350

Cook pasta according to pkg. directions, stopping 2 minutes shy of suggested cooking time; drain & set aside.

Meanwhile, melt 4 tbs. butter in lg. sauce pan over med. low heat. Whisk in flour until smooth. Cook, whisking constantly, about 1 min. being careful not to let the mixture brown. Gradually add in milk & cook over med. heat, whisking constantly, until the mixture is thickened & bubbly...about 5 min.

Remove from heat & add salt, pepper, mustard & cheese, whisking until cheese melts. Add ham cubes to the cheese mixture.

Pour the pasta into greased 9x13 glass baking dish.

Pour the cheese & ham mixture over the pasta and incorporate thoroughly. Sprinkle with breadcrumbs. Bake 20-25 min. or until bubbly.