



CATEGORY: TRADITIONAL

Canova's Cheesy Mac

Submitted by: Jennifer Squires

Ingredients:

1 box cavatappi pasta
Kosher Salt (for pasta)
1 tbsp. Salt (to taste)
1 tbsp. Black Pepper (to taste)
1/2 tsp. ground nutmeg
3 cups whole milk
1 cup half and half
2 sticks unsalted butter plus 2 tbsp. to melt and cover bottom of baking dish
1/2 cup flour
4 cups of Gruyere cheese (finely cut up)
2 cups Cabot private stock cheddar (finely cut up)
1 cup swiss cheese (finely diced)
2 cups dried panko crumbs

Directions:

Preheat the oven to 375. Cover bottom of oven safe pan with melted butter (just to coat).

Drop about a tablespoon of kosher salt into a large pot of boiling water. Cook the pasta around 8 minutes until tender and then drain. While the pasta is cooking, put the milk and cream into a large microwavable dish/container and heat until very hot - do not boil!!

In a saucepan on the stove, melt 1 stick of butter and then add the flour. Whisk often over low heat until blended and bubbly. Add the HOT milk slowly while whisking until thickened and smooth. Take the pot off the stove and add all of the cheese, nutmeg, and salt and pepper. Add the pasta and stir to incorporate.

In a small bowl, heat the other stick of butter and add the panko crumbs. Blend well. Pour pasta mixture into the oven dish and top with panko mixture. Bake for 35-40 minutes or until top is brown and crispy.