



CATEGORY: TRADITIONAL

Creamy Baked Macaroni and Cheese

Submitted by: Robin E Hartery

Ingredients:

1 pound large elbow macaroni
2 cups yellow shredded cheddar
2 cups sharp white cheddar
1 cup shredded Gruyere
3 cups light cream
1/3 cup flour
6 tablespoons salted butter
3 cloves minced garlic
salt and pepper to taste

Topping:

3/4 cup Italian Panko breadcrumbs 3 tablespoons salted butter

Preparation:

1. Preheat oven to 375°.
2. Cook macaroni, drain, rinse in cold water. Set aside.
3. Melt butter in a large sauce pan over medium heat. Stir in minced garlic and cook until softened, about 3 minutes. Slowly stir in flour to make a roux, stirring continually. Gradually add cream, stirring continually until mixture thickens. Add cheeses, stirring continually until cheese is melted and mixture is smooth. Season with salt and pepper. Remove from heat.
4. Stir cooked macaroni into cheese mixture.
5. Pour macaroni/cheese mixture into buttered 13x9x2 casserole dish.
6. Make topping: Melt butter in small sauce pan over low heat. Remove from heat. Stir in breadcrumbs. Sprinkle mixture over macaroni/cheese mixture.
7. Bake until golden brown, about 30 mins.