

Cheryl Luke, August 2018

OLD-SCHOOL MAC & CHEESE

*GLUTEN-FREE | VEGETARIAN OPTION

Ingredients

6	tbps unsalted butter
8	ounces elbow macaroni (use gluten-free noodles, if needed)
3	tbps all-purpose flour (use gluten-free flour, if needed)
3	cups whole milk
1	tsp salt
¼	tsp ground black pepper
1	pinch cayenne pepper
½	cup chopped onion
2	cloves minced garlic
2 ½	cups grated Cheddar cheese
½	cup grated Asiago cheese
½	cup grated Fontina cheese
½	cup grated Gruyere cheese

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Butter a 2-quart baking dish with 1 tablespoon of the butter. Set dish aside.
2. Bring a large pot of salted water to a boil. Add the macaroni and cook until al dente, about 10 minutes. Drain pasta in a colander and rinse under cold running water. Drain pasta well.
3. Saute onion and garlic with the remaining 5 tablespoons of butter in a heavy 3-quart saucepan over medium heat. Add the flour, and stir constantly with a wooden spoon. Cook over medium heat for 3-4 minutes, being careful not to let the flour brown.
4. Whisk the milk into the pan in a steady stream and cook, whisking constantly, until thick and smooth. Remove sauce from heat.
5. Add the salt, pepper, cayenne, and 2 cups of Cheddar cheese to the sauce. Stir well.
6. Add the noodles, along with the Asiago, Fontina, and Gruyere cheeses to the sauce. Stir well.
7. Pour macaroni into the prepared baking dish and sprinkle remaining ½ cup Cheddar cheese evenly over the top.
8. Bake until golden brown and bubbly, about 25 minutes. Remove from the oven and let rest for 5 minutes before serving.