

Freezer Macaroni and Cheese

Ingredients

4 Bread Slices
1/4 c Parmesan Cheese (grated)
1 clv Garlic (minced)
8 T Butter (melted)
1 lb Elbow Macaroni
6 T Flour
1 t Dry Mustard
1/8 t Cayenne Pepper
4 1/2 c Chicken Broth
1 1/2 c Heavy Cream
4 c Colby Cheese (shredded)
2 c Extra-Sharp Cheddar (shredded)
1 t Salt
1/2 t Ground Black Pepper

Instructions

- 1.Pulse bread, parmesan, garlic, and 2 tablespoons butter in food processor until coarsely ground. Divide crumb mixture between 2 freezer bags and freeze.
- 2.Bring 4 quarts water to a boil in pot over high heat. Add macaroni and cook until barely softened, about 3 minutes. Drain pasta, then spread out on rimmed baking sheet and let cool.
- 3.Heat remaining butter, flour, mustard, and cayenne in empty pot over medium-high heat, stirring constantly, until golden and fragrant, 1 to 2 minutes. Slowly whisk in broth and cream and bring to boil. Reduce heat to medium and simmer until slightly thickened, about 15 minutes. Off heat, whisk in colby, cheddar, 1 teaspoon salt, and 1/2 teaspoon pepper until smooth.

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4. Stir cooled pasta into sauce, breaking up and clumps, until well combined. Divide pasta mixture between two 8-inch square baking dishes. Cool to room temperature, about 2 hours. Wrap dishes tightly with plastic, cover with foil and freeze for up to 2 months.

5. Adjust oven rack to middle position and heat oven to 375 degrees. Microwave casserole until mixture is thawed and beginning to bubble around edges, 7 to 12 minutes, stirring and halfway through cooking. (If preparing both dishes, microwave one at a time.) Cover pan with reserved foil. Bake 20 minutes, then remove foil and sprinkle with 1 bag frozen bread crumbs. (If preparing both dishes, sprinkle second bag of crumbs over second dish.) Continue to bake until

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crumbs are golden brown and crisp, about 20 minutes longer. Let cool 10 minutes. Serve.