

Macaroni and Cheese

Ingredients

- 3 White Bread Slices
- 4 T Unsalted Butter
- 2 3/4 c Milk
- 1/4 c Flour
- 1 t Kosher Salt
- 1/8 t Ground Nutmeg
- 1/8 t Ground Black Pepper
- 1/8 t Cayenne Pepper
- 2 1/4 c Extra Sharp White Cheddar (grated, 9 oz.)
- 1 c Gruyere Cheese (grated, 4 oz.)
- 1/2 lb Elbow Macaroni
- 1 1/2 t Tabasco Sauce

Instructions

- 1.Heat the oven to 375 degrees. Spray a 3 quart casserole dish with cooking spray; set aside.
- 2.Place bread pieces into a food processor and pulse 5 times until coarse crumbs. In a small bowl melt 1 tablespoon butter in the microwave. Add bread crumbs to butter and mix well. Set the breadcrumbs aside.
- 3.Fill a large pot with water. Bring to a boil. Add macaroni; cook 3 fewer minutes than manufacturer's directions, until outside of pasta is cooked and inside is underdone. Transfer the macaroni to a colander, and drain well.
- 4.While pasta is cooking, melt remaining 3 tablespoons butter in medium pot. When butter is melted, add flour. Cook, stirring, 1 minute. Slowly pour milk into flour-butter mixture while

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whisking. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick about 5 minutes.

5. Remove the pot from the heat. Stir in salt, nutmeg, black pepper, cayenne pepper, Tabasco sauce, 1 1/2 cups cheddar, and 3/4 cup Gruyere. Once cheese has melted, add macaroni and mix well.

6. Pour the mixture into the prepared casserole dish. Sprinkle remaining 3/4 cup cheddar and 1/4 cup Gruyere; scatter breadcrumbs over the top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool for 5 minutes; serve.