

Mac and Cheese

I like to spice up my mac and cheese with a variety of cheeses and a savory sauce.

ingredients...

6 or more c cooked macaroni
3 Tbs butter
3+ Tbs flour
salt
white pepper
½ tsp powdered dry mustard
½ tsp dried jalapeno flakes
2 c whole milk
8 oz sharp cheddar cheese
8 oz swiss cheese
8 oz pepper jack cheese

directions...

Boil the macaroni in a big pot of salted water until done. (I usually go past al dente to nice-and-fat) Drain and put aside.

Make the Béchamel Sauce:

In a quart saucepan, melt the butter. Add enough flour to form a nice roux. Add salt, pepper, mustard and cook, but do not allow it to brown. The roux should have a nice pale yellow color from the mustard. Add the milk and jalapeño and cook at medium-low heat until the sauce is nice and thick. It should be done when it is right at the edge of boiling. Put aside.

Grate the three cheeses. Mix them together with a dusting of flour to keep them from sticking together.

Lightly grease a casserole. Layer ⅓ of the macs, followed by ⅓ of the sauce and ⅓ of the cheese. Repeat twice more. Reserve a bit of the cheddar. (If you prefer, it is also interesting to keep the cheeses separate and use a different one in each layer). Sprinkle the top with the reserved cheddar

Sprinkle a bit of grated Parmesan on top, if you're feeling fancy.

Bake at 350°F for 15–18 minutes, until the dish is bubbly and the top shows a bit of browning.