

MACARONNI AND CHEESE

We have tried to make several different recipes, and have tasted many others, but this is by far the best and the cheesiest! It uses 5 cheeses and may be able to clog your arteries and stop your heart cold, but what a way to go! The recipe calls for 1 pound of macaroni, but you can easily and another half pound of pasta to stretch it a bit further.

INGREDIENTS:

2 Tablespoons Butter
2 Tablespoons Flour
1 Cup Chicken Broth
½ Cup Milk
16 oz. (1 lb.) Sharp Cheddar, shredded and divided (10 oz. and 6 oz.)
6 oz. Gouda or Gruyere, shredded
10 oz. Velveeta, cubed
2 oz. Gorgonzola (or any other bleu)
1/8 teaspoon dry Mustard
1/8 teaspoon Garlic Powder
2 shakes Worcestershire
5-6 shakes Hot Sauce
1/8 teaspoon Salt
1/8 teaspoon Pepper

DIRECTIONS:

Cook the macaroni in a Dutch oven until “al dente”, rinse with cold water and shake the noodles to get the water out from inside the tubes, then shake it again and set aside.

As the macaroni is cooking, grate the hard cheeses and cut the Velveeta into 1 inch cubes.

Melt the butter in a large saucepan over medium heat, then add the flour to make a roux, stirring constantly for 2 to 3 minutes. Add the broth and milk and increase the heat to medium high, and bring to a boil stirring constantly until thick and bubbly.

Add the cheeses, stirring constantly, until everything is melted. Stir in the remaining ingredients well and set aside.

Preheat oven to 350 degrees.

Place the macaroni and cheese into 5 six inch ramekins or a 9 X 11 pan. Bake for 20 minutes. If you like, when the 20 minutes is up, turn on the broiler to brown the tops a bit. Be SURE to check every 30 seconds to avoid burning.