

Kirsten's Kitchen Adventures
Crusty Macaroni & Cheese Recipe
Wednesday, January 20, 2021

Salt and freshly ground pepper
3 1/2 cups Macaroni, Rigatoni, or other medium tube-shaped pasta
1 Tablespoon Olive Oil
3 Tablespoons Butter, plus more for greasing
1 3/4 cups Milk
3 Tablespoons All Purpose Flour
1 1/4 cups White Cheddar Cheese
1/2 cup Gruyere Cheese

For the topping:

3/4 cup grated White Cheddar Cheese
1/2 Bread Crumbs
2 teaspoons, Melted Butter

1. First: Cook the Pasta

Bring a large pot of water to a boil over high heat. Add 1 teaspoon salt and the pasta and boil until the pasta is firm but not hard. Drain in a large colander set in the sink. Rinse under cold running water, drizzle with the oil and toss to mix. Return the pasta to the pot and set aside.

2. Second: Make the Cheese Sauce

Preheat the oven to 375 degrees. Grease an 8-inch square baking dish. Pour the milk into a microwave-safe measuring cup. Microwave on high power until hot, about 1 minute. In a saucepan over medium-low heat, melt the 3 Tablespoons butter. Add the flour and cook, stirring with a wooden spoon, for 2 minutes. Gradually whisk in the hot milk. Cook, stirring, until thickened, 3-4 minutes. Add the cheese and stir until melted and hot. Stir in 1/4 teaspoon salt and a generous pinch of pepper. Pour the cheese mixture over the pasta and stir to combine. Pour into square baking dish.

3. Next: Make the Topping

In a bowl, mix together the cheese, bread crumbs, and melted butter. Sprinkle evenly over the top of the baking dish.

4. Finally: Bake the Macaroni and Cheese

Bake the delicious Macaroni and Cheese in the 375 degree oven for 20-25 minutes until browned on top and the sauce is bubbling. Enjoy!

Find this recipe at the Summit County Library—J 641.5 *American American Girl Cooking*.