

Homemade Mac 'N Cheese

From the Kitchen of Lynnae Hymas

Serves: 6-10

Prep Time: 1- 1 ½ hours

Cook Time: 30 minutes

INGREDIENTS:

- 1-pound penne pasta
- 6 cups half and half (or 4 cups 2% milk and 2 cups heavy cream)
- ¼ teaspoon nutmeg
- 2 teaspoons salt
- ¼ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- 1 stick butter
- ½ cup flour
- 4 ½ cup Parmesan cheese, divided (freshly grated)
- 8 slices extra sharp cheddar cheese (Pinconning is best if you can find it)
- 1 ½ cup shredded cheddar cheese
- ½ cup panko breadcrumbs

INSTRUCTIONS:

Boil the penne pasta in a pot of heavily salted water until al dente according to package directions, about 7-8 minutes. Drain the water and allow to cool.

In a large heavy pot, melt the butter over medium-high heat. Add flour to butter slowly while whisking to make a roux. Cook roux for one minute, whisking until smooth. Slowly add the half and half, stirring until the mixture is smooth and the sauce has thickened. Add the nutmeg, salt, black pepper, cayenne pepper, onion powder, and garlic powder. Heat over medium-high heat until the mixture is bubbling on edges, stirring occasionally. Slowly stir in 4 cups of Parmesan cheese and cook for 5-10 minutes until completely melted.

Pre heat the oven to 375°F. Add the pasta to the sauce mixture and gently fold them together. In a baking dish layer 1/2 of pasta and sauce mixture. Place cheddar cheese slices on top and then cover with the remaining pasta and sauce mixture. Top with shredded cheddar cheese, 1/2 cup of Parmesan cheese, and panko breadcrumbs. Cook for 30 min or until the top is browned and the edges are bubbling.