

From the Kitchen at Stonewall Resort

MAC AND CHEESE

(6 - 8 servings)

Ingredients:

Kosher salt
Vegetable oil
1 pound bow tie pasta
1 quart milk
8 tablespoons unsalted butter, divided
½ cup all-purpose flour
12 ounces Gruyere, grated (4 cups)
8 ounces extra-sharp cheddar cheese, grated (2 cups)
½ teaspoon freshly ground black pepper
½ teaspoon ground nutmeg
14 ounce can diced tomatoes
1 ½ cups bread crumbs

Directions

Preheat the oven to 375 degrees F.

Drizzle oil into a large pot of boiling salted water. Add the pasta and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Meanwhile, heat the milk in a small saucepan, but don't boil it. Melt 6 tablespoons of butter in a large (4-quart) pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, cheddar, 1 tablespoon salt, pepper, and nutmeg. Add the cooked macaroni and diced tomatoes, stir well. Pour into a 3-quart baking dish.

Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the pasta is browned on the top.