

Mac 'n' Cheese

Herb Cheese Sauce:

1 Tbl butter
1 Tbl flour
3 cups heavy cream
5 ounces sharp cheddar
2 ½ ounces Parmesan
1 tsp minced garlic
A pinch rosemary
A pinch parsley
A pinch thyme

1 cup cooked elbow macaroni
½ ounce blue cheese crumbles
½ ounce shredded yellow cheddar
¼ cup bread crumbs

Method:

Melt the butter in a sauce pan. Whisk in the flour to create a roux. Add the heavy cream, cheese and herbs and let simmer until thick and smooth, about 15 minutes.

Combine the cooked elbow macaroni with 5 ounces of the herb-cheese sauce in a sauce pan. Bring up to heat and mix to incorporate. Transfer the mixture to an oven-safe serving dish and top with the blue cheese crumbles, shredded yellow cheddar and bread crumbs. Place in the oven at 350 degrees on broil and let cook until the top is brown and bubbly.

Courtesy of:

ENDOLYNE JOE'S
www.chowfoods.com