

A Sutherland Belle

Smoked Gouda Mac & Cheese

INGREDIENTS

- 8 oz girelle pasta
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 1/2 cups heavy cream
- 1/4 cup whole milk
- 6 oz smoked gouda cheese shredded, rind removed
- 3 slices deluxe American cheese
- 1 tsp salt or more to taste

INGREDIENTS

1. Boil water in a small/medium pot and cook macaroni pasta based on package instructions. When done drain water from pasta.
2. Bring a medium/large pot to medium heat. Add butter and flour, then add heavy cream, milk and salt. Use a whisk to stir continuously to remove the grainy texture formed by the flour.
3. Once it comes to a boil, turn off heat and add shredded gouda cheese and American cheese. Stir to incorporate cheese into sauce until cheese dissolves. If cheese sauce is too thick, add a tablespoon or two of milk and stir to thin it out.
4. Taste, and add more salt if needed.
5. Fold drained pasta into cheese sauce. Serve and enjoy!