

A Sutherland Belle

Triple Cheesy Baked Mac & Cheese

INGREDIENTS

- 1-pound cavatappi or macaroni pasta, cooked al dente
- 16 ounces extra-sharp Cheddar cheese, grated
- 8 ounces Monterey Jack cheese, grated (substitute Peper Jack cheese for more heat)
- 8 ounces Gruyere cheese, grated
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried mustard
- ½ teaspoon smoked paprika
- ½ teaspoon salt
- ½ teaspoon black pepper
- pinch of cayenne pepper
- 6 tablespoons butter
- 1/3 cup all-purpose flour
- 1½ cups whole milk
- 2 cups heavy cream

INSTRUCTIONS

1. Preheat the oven to 350F. Grease a 9x13-inch baking dish.
2. Cook pasta according to package instructions for al dente (typically minus 2 minutes). Drain and set aside. You may need to drizzle with oil to keep the pasta from sticking together.
3. Combine all three shredded cheeses in a bowl and divide half into another bowl. Set aside.
4. Melt butter in a large skillet over medium heat. Once melted, add garlic powder, onion powder, dry mustard, smoked paprika, salt, pepper, cayenne, and flour. Stir until the mixture becomes past, about 2 to 3 minutes. Add milk and cream. Whisk until thick. Slowly add half the cheese, allowing it to melt before adding more.
5. Stir in pasta until coated with cheese sauce.