

A Sutherland Belle

Triple Cheesy Baked Mac & Cheese

INGREDIENTS

- 1-pound cavatappi or elbow macaroni, cooked al dente
- 16 ounces extra-sharp Cheddar cheese, grated
- 16 ounces Monterey Jack cheese, grated
- 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
- 2 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 (minus 2 minutes). Drain and set aside.
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, smoked paprika, dry mustard, salt, pepper, cayenne, and flour. Stir until the mixture becomes paste-like, 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.
6. Add a layer of macaroni and then a layer of shredded cheese to the prepared baking dish. Repeat layers.
7. Bake in the preheated oven until cheese is melted and bubbly, about 25 to 30 minutes.
8. Finish by broiling until the top is golden brown, for about 2 minutes.