



Baked Macaroni and Cheese

Recipe courtesy Alton Brown

Prep Time: 20 min

Cook Time: 45 min

Level: Easy

Serves: 6 to 8 servings

Ingredients

1/2 pound elbow macaroni

3 tablespoons butter

3 tablespoons flour

1 tablespoon powdered mustard

3 cups milk

1/2 cup yellow onion, finely diced

1 bay leaf

1/2 teaspoon paprika

1 large egg

12 ounces sharp cheddar, shredded

1 teaspoon kosher salt

Fresh black pepper

Topping:

3 tablespoons butter

1 cup panko bread crumbs

Preparation

Preheat oven to 350 degrees F.

In a large pot of boiling, salted water cook the pasta to al dente.

While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, bay leaf, and paprika. Simmer for ten minutes and remove the bay leaf.

Temper in the egg. Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2-quart casserole dish. Top with remaining cheese.

Melt the butter in a saute pan and toss the bread crumbs to coat. Top the macaroni with the bread crumbs. Bake for 30 minutes. Remove from oven and rest for five minutes before serving.

Remember to save leftovers for fried Macaroni and Cheese.



Grown Up Mac and Cheese

2007, Ina Garten

Prep Time: 10 min

Cook Time: 1 hr 0 min

Level: Easy

Serves: 2 servings

Ingredients

4 ounces thick-sliced bacon

Vegetable oil

Kosher salt

2 cups elbow macaroni or cavatappi

1 1/2 cups milk

2 tablespoons unsalted butter

2 tablespoons all-purpose flour

4 ounces Gruyere cheese, grated

3 ounces extra-sharp Cheddar, grated

2 ounces blue cheese, such as Roquefort, crumbled

1/4 teaspoon freshly ground black pepper

Pinch nutmeg

2 slices white sandwich bread, crusts removed

2 tablespoons freshly chopped basil leaves

Preparation

Preheat the oven to 400 degrees F.

Place a baking rack on a sheet pan and arrange the bacon in 1 layer on the baking rack.

Bake for 15 to 20 minutes, until the bacon is crisp. Remove the pan carefully from the

oven - there will be hot grease in the pan! Transfer the bacon to a plate lined with paper towels and crumble when it is cool enough to handle.

Drizzle oil into a large pot of boiling salted water. Add the macaroni 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 the butter in a medium 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 2 more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, blue cheese, 1 teaspoon salt, pepper, and nutmeg. Add the cooked macaroni and crumbled bacon and stir well. Pour into 2 individual size gratin dishes.

Place the bread slices in a food processor fitted with a steel blade and pulse until you have coarse crumbs. Add the basil and pulse to combine. Sprinkle the bread crumb mixture over the top of the pasta. Bake for 35 to 40 minutes, or until the sauce is bubbly and the macaroni is browned on the top.

Gorgonzola Macaroni and Cheese

This is a yummy twist on an old favorite. The wonderful flavor of gorgonzola makes this dish a great side item for your next dinner party.

Ingredients

8oz. of elbow macaroni, cooked and drained

3/4 cup gorgonzola cheese, crumbled

8oz. container sour cream

1 cup 2% milk

1/2 teaspoon ground white pepper

1/2 cup dry bread crumbs, very finely ground

2 Tablespoons Parmesan cheese, grated

2 Tablespoons butter

Preparation

Prepare your oven by preheating to 350 degrees.

Lightly grease a 1 and 1/2 quart baking dish and set aside.

Place milk and gorgonzola in a saucepan over low heat. Stir occasionally until the gorgonzola is completely melted. Remove from heat, and stir in sour cream and pepper.

Add pasta and stir until completely mixed. Pour mixture into baking dish. Melt butter in a small bowl and stir in breadcrumbs and Parmesan cheese. Mix well. Sprinkle over the top of your macaroni.

Bake your gorgonzola macaroni for 30 minutes.

Mac and Cheese Casserole Cups

Makes 10 servings

Prep Time: 20 min

Cook Time: 15 min

Ingredients

3 cups skim milk

2 1/2 tablespoons all-purpose flour

6 ounces (1 1/2 cups) reduced-fat, mild shredded Cheddar cheese

3/4 cup light shredded mozzarella cheese

1/2 cup grated Parmesan cheese

8 ounces elbow macaroni, cooked and drained

Preparation

Preheat oven to 350°F. In medium saucepan, slowly add 1 cup of milk to flour, stirring constantly until all lumps have dissolved. Add the remaining milk, stirring thoroughly. Place on stove and simmer 15 minutes, stirring occasionally, until sauce thickens. Add 1 cup of the Cheddar, mozzarella and Parmesan cheese; stir until blended. Add macaroni, stirring gently to coat well. Line muffin tin with paper muffin cups and place one scoop of mac and cheese mixture into each muffin cup. Top with reserved 1/2 cup shredded Cheddar. Bake 15 minutes or until golden brown. Let cool for 5 minutes before serving.

Family Tuna Macaroni Casserole

This flavorful tuna casserole is a family-pleaser you'll make again and again. Serve this casserole with a tossed salad for a perfect meal any day of the week.

Casserole serves 4 to 6.

Cook Time: 45 minutes

Ingredients

1 can (about 7 to 8 ounces) tuna, drained

8 ounces elbow macaroni

4 tablespoons butter

3 tablespoons finely chopped onion

2 tablespoons finely chopped green bell pepper

2 tablespoons all purpose flour

3/4 teaspoon salt or seasoned salt

1/8 teaspoon pepper

1 cup milk

1/2 cup frozen peas, thawed

1 can cream of mushroom soup

1 cup shredded Cheddar cheese
buttered soft bread crumbs

Preparation

Cook macaroni in boiling water according to package directions until tender, drain and rinse.

Melt butter in a large saucepan or Dutch oven; add chopped onions and bell pepper and sauté over low heat for about 3 to 4 minutes, until tender. Add flour, salt and pepper; cook, stirring, until smooth and bubbly. Add milk and mushroom soup and stir over low heat until smooth and thickened. Add cooked drained macaroni, flaked tuna, peas, and about half of the cheese to sauce mixture, stirring constantly. Pour the mixture into 2-quart buttered casserole; top with remaining cheese then buttered bread crumbs. Bake at 350° for 30 to 40 minutes, or until nicely browned.

Macaroni and Cheese Custard

A custard-style macaroni and cheese recipe.
Serves 4.

Ingredients

1 1/2 cups macaroni
2 teaspoons salt
3 large eggs
1 1/2 cups skim or low fat milk
1 teaspoon salt
1/2 teaspoon paprika
2 cups shredded Cheddar cheese, divided
1/4 cup cracker crumbs

Preparation

Cook the macaroni in a large pot of salted water, following package directions. Cook until tender. Rinse in cold water and drain well.

Preheat the oven to 325° F. Grease a 10x7x2-inch casserole dish.

In a mixing bowl, whisk together the eggs, milk, salt, and paprika. In the casserole dish, layer the cooked macaroni with 1 1/2 cups of the cheese; pour milk and egg mixture over all. Bake the casserole for 40 to 45 minutes, or until set in the center. In a small mixing bowl, combine remaining shredded cheese and crumbs. Spread over the casserole, then put under broiler to brown.