

MACARONI AND CHEESE

All the cheese, please! This elevated version of a child's favorite food will be a crowd pleaser at any event.



INGREDIENTS

- **1 lb uncooked elbow macaroni pasta**
- **1 cup evaporated milk**
- **1 ½ cups half & half**
- **4 tbsp unsalted butter**
- **2 tbsp all-purpose flour**
- **4 oz cream cheese**
- **2 cups shredded gouda cheese**
- **2 cups shredded Havarti cheese**
- **2 cups shredded sharp cheddar cheese**
- **1 cup shredded mozzarella cheese**
- **1 cup shredded Colby jack cheese**
- **½ tsp black pepper**
- **1 tsp salt**
- **1 tsp onion powder**
- **1 tsp garlic powder**
- **1 tsp smoked paprika**

INSTRUCTIONS

1. Cook the elbow macaroni according to the package directions (until it's al dente).
2. Preheat your oven to 350° F.
3. In a large saucepan, melt 4 tbsp of butter over medium heat.
4. Once the butter is completely melted, sprinkle in 2 tbsp of flour and stir until well-combined.
5. Pour in the evaporated milk and half & half. Whisk everything together and continue to cook over medium heat for 3 to 5 minutes.
6. Reduce the heat to low, then add in the cream cheese and shredded cheeses. Stir this together until the cheese melts and the sauce looks creamy. **NOTE: Reserve some of the shredded cheese for later.**
7. Mix in the pepper, salt, onion powder, garlic powder and paprika.
8. Drain your pasta and add the noodles into the pot with your cheese sauce.
9. Stir everything until it's well-combined, and then pour it into a 9 x 13 baking dish.
10. Sprinkle the remaining shredded cheese on top and bake the macaroni and cheese at 350° F for 25-30 minutes.
11. Once it's finished baking, let the macaroni and cheese sit for 5 to 10 minutes and enjoy!