



It's crucial to cook the pasta until tender--just past the "al dente" stage. In fact, overcooking is better than undercooking the pasta. Whole, low fat, or skim milk* all work well in this recipe. The recipe can be halved and baked in an 8-inch-square, broiler safe baking dish. You can kick up the dish by adding Lobster mixed into the mixture in step 4 before adding breadcrumbs. If desired, offer crushed pepperoni (Hormel brand put on paper towels in microwave approx 2 minutes & crushed), or crisp chopped bacon or celery salt or hot sauce (such as Tabasco®) for sprinkling at the table.

Ingredients

Bread Crumb Topping

6-slices white sandwich bread (good-quality, about 6 ounces), torn into rough pieces

3-Tablespoons unsalted butter (cold), cut into 6 pieces

Pasta and Cheese

1-pound (16 oz) elbow macaroni

1-tablespoon table salt

5-tablespoons unsalted butter

6-tablespoons all-purpose flour

1½ teaspoons powdered mustard (like Coleman's)

¼ teaspoon cayenne pepper (optional)

5-cups milk (see note*)

8-ounces Monterey Jack cheese , shredded (2 cups)

4-ounces sharp cheddar cheese, shredded (1 cups)

2-Smoky Mountain Beer Cheese (in Diary w/Bull on lid) 8 oz cheese spread

2-teaspoons table salt



Instructions

1. For the breadcrumbs: Pulse bread and butter in food processor until crumbs are no larger than 1/8 inch, ten to fifteen 1-second pulses. Set aside.

2. For the pasta and cheese: Adjust oven rack to lower-middle position and heat broiler. Bring 4 quarts water to boil in Dutch oven over high heat. Add macaroni and 1-tablespoon salt; cook until pasta is tender. Drain pasta and set aside in colander.

3. In now-empty Dutch oven, heat butter over medium-high heat until foaming. Add flour, mustard, and cayenne (if using) and whisk well to combine. Continue whisking until mixture becomes fragrant and deepens in color, about 1 minute. Gradually whisk in milk; bring mixture to boil, whisking constantly (mixture must reach full boil to fully thicken). Reduce heat to medium and simmer, whisking occasionally, until thickened to consistency of heavy cream, 5 or more minutes. Off heat, whisk in cheeses and 2 teaspoons salt until cheeses are fully melted. Add pasta and cook over medium-low heat, stirring constantly, until mixture is steaming and heated through, about 6 minutes.

4. Transfer mixture to broiler-safe 9-by 13-inch baking dish and sprinkle evenly with breadcrumbs. Broil until crumbs are deep golden brown, 3 to 5 minutes, rotating pan if necessary for even browning. Cool about 5 minutes then serve.

