



Tanya's Divine Mac and Cheese

Preparation Time: 10 mins

Cooking Time: <1 hr.

Feeds: 8

Difficulty: Easy

INGREDIENTS

1 box of cavatappi pasta
1 cup grated gruyere cheese
2 cups grated smoked gouda cheese
2 cups grated aged sharp white cheddar cheese
2 eggs beaten
4 tablespoons salted butter
2 x 13oz cans of evaporated milk
3 cups whole milk
2 x 8oz mascarpone cheese (room temp)
¼ teaspoon nutmeg (optional)
2 teaspoons Cajun or creole seasoning
1 teaspoon dry mustard powder
1 teaspoon salt

Variations

- 2 teaspoons of Dijon can be used instead of mustard
- Other cheeses; Fontina, Havarti, mozzarella
- Other pastas; elbow, giant shells, rigatoni
- Add crab meat
- Top with breadcrumbs
- Add onion and garlic powder

DIRECTIONS

1. Preheat the oven to 375f.
2. Boil a pot of salted water, add pasta and cook until overdone. This prevents the pasta from absorbing the milk when baking.
3. While pasta is cooking, in a large bowl, whisk together the evaporated milk and mascarpone cheese until smooth. It is ok if it has very small lumps.
4. Add whole milk, creole seasoning, mustard powder, salt, nutmeg, eggs, gruyere cheese, 1 cup each of the smoked gouda and cheddar, and stir until well mixed.
5. Drain pasta and save a cup of the pasta water. Place pasta in an oven-proof dish and stir in butter until it melts.
6. Stir in milk, egg and cheese mixture into the pasta.
7. Stir in pasta water.
8. Sprinkle with remaining gouda and cheddar.
9. Cover with foil and bake for 30-40 minutes or until cheese on top is melted and the mac and cheese is bubbling. If you like the cheese to brown a little, remove foil and broil for up to 5 mins.

Altitude

Pasta takes longer to boil at altitude, hence 1 hr. or less cooking time indicator.

Other

Many people make a roux with butter, flour and milk. You can do that with this recipe if you wish.