



## **SPUR RECIPE – Ina Garten Mac ‘n Cheese**

### **Ingredients:**

Kosher salt  
Vegetable oil  
1 pound cavatappi pasta  
1 quart milk  
8 tablespoons (1 stick) unsalted butter, divided  
1/2 cup all-purpose flour  
12 ounces Gruyere, grated (4 cups)  
8 ounces extra-sharp Cheddar, grated (2 cups)  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon ground nutmeg  
1 1/2 cups fresh sourdough bread (5 slices, crusts removed to make fresh breadcrumbs)

### **Directions:**

Preheat the oven to 375 degrees F

Prepare fresh breadcrumbs by placing bread slices (trimmed of crusts) in a food processor or blender and processing for 10-20 seconds. We are aiming for medium to fine, texture. Set bread crumbs aside.

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.

In a 4-quart pot melt 6 tablespoons of butter then 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 two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, pepper, and nutmeg. Add the cooked macaroni and stir well. Pour into a 9x14 disposable aluminum pan.

Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top.

Cool and cover. Drop off to SPUR anytime the day before meal service or day of by 4pm. Upon arriving at Lifebridge we will bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.

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<http://www.foodnetwork.com/recipes/ina-garten/mac-and-cheese-recipe2.html?oc=linkback>