



# TASTING TABLE

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## Macaroni and Cheese

Recipe adapted from *Ideas in Food*

### Makes 4 to 6 servings

- 1 pound dried elbow macaroni
- 2½ quarts water
- 11 tablespoons unsalted butter, divided, plus more for the baking dish
- One 12-ounce can evaporated milk
- ¾ teaspoon fine sea salt
- ½ teaspoon cayenne pepper
- 10 ounces cheddar cheese, grated
- 10 ounces pepper Jack cheese, grated
- 2/3 cup coarse bread crumbs
- ½ cup grated Parmigiano-Reggiano cheese

1. Put the macaroni in a large bowl and cover it with the water. Let the pasta soak for an hour; stir it occasionally, then drain it and use as follows. It will finish cooking in the sauce.
2. Turn the broiler on low. Butter a 3-quart baking dish.
3. Put 8 tablespoons of the butter, evaporated milk, salt and cayenne in a 3-quart pot over medium heat. When the butter has melted and the milk is just steaming, slowly stir in the cheddar and Jack cheeses, a handful at a time, until they are both incorporated and evenly melted. Once the sauce is blended, stir in the macaroni and cook over medium heat for 10 minutes. The pasta will absorb some sauce and the mixture will thicken slightly.
4. Pour the mixture into the prepared baking dish and spread it out evenly. In a small bowl, combine the bread crumbs and Parmigiano-Reggiano cheese; sprinkle the mixture over the pasta. Melt the remaining 3 tablespoons of butter in the microwave and drizzle it over the pasta. Put the pan on the middle oven rack, centered under the broiler and broil the pasta for 5 minutes. When the

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topping is golden brown, remove the pasta from the oven and let it rest for 5 minutes before serving.

