



RECIPES FROM OUR TABLE

Mac & Cheese

Creamy stovetop mac and cheese

YIELD: 6-8 SERVINGS

INGREDIENTS

PASTA

- 450 g Cavatappi pasta
- 20 g Salt (for pasta water)
- 6 qts Water for boiling

CHEESE SAUCE

- 115 g Unsalted butter
- 68 g AP flour
- 340 g Evaporated milk
- 340 g Whole milk
- 15 g Hot sauce (any preference)
- 2 g Garlic, granulated
- 1 g Onion powder
- 1 g Mustard powder
- 6 g Salt
- 1 g Black pepper, fresh cracked
- 224 g Monterey cheese
- 224 g Sharp cheddar
- 112 g Parmesan cheese

PROCEDURE

1. Bring a large pot of water to a boil over high heat. Add a generous handful of salt; the water should taste noticeably salty, like the sea.
2. Add the cavatappi and cook per the package directions until al dente.
3. Before draining, reserve about 1 cup (240 ml) of the pasta water. Drain the pasta, do not rinse, and set aside.
4. Over medium heat, melt the butter in a large pan.
5. Whisk in the flour and cook 1-2 minutes, whisking constantly, to form a pale roux.
6. Slowly whisk in the evaporated milk and whole milk until smooth and lump-free.
7. Whisk in the hot sauce, garlic, onion powder, mustard powder, salt, and pepper until combined.
8. Reduce heat to medium-low. Simmer gently, stirring often, about 4 minutes, until the sauce coats the back of a spoon.
9. Reduce heat to low. Stir in the Monterey cheese a handful at a time, letting each addition melt before adding more.
10. Add the cheddar and parmesan the same way, stirring until melted and smooth. Remove from heat.
11. Add the cooked pasta to the sauce and fold until combined.
12. If the sauce is too thick, add reserved pasta water a splash at a time until creamy.
13. Serve immediately.

NOTES

- Use freshly shredded or grated cheese, not pre-shredded bagged cheese; it melts smoother.
- Use any hot sauce of your preference.
- Leftovers keep refrigerated for up to 4 days. Reheat gently with a splash of milk to loosen the sauce.
- Suchil finish: Spoon Salsa Macha over each serving for smoky heat and crunch.