

martha stewart

Macaroni and Cheese

Yield: Serves 12



When it comes to comfort food, nothing tops mac 'n' cheese, especially Martha's easy-to-make version.



Ingredients

8 tablespoons (1 stick)
unsalted butter, plus more for
dish

6 slices good white bread,
crusts removed, torn into 1/4-
to 1/2-inch pieces

5 1/2 cups milk

1/2 cup all-purpose flour

2 teaspoons salt

1/4 teaspoon freshly grated
nutmeg

1/4 teaspoon freshly ground
black pepper

1/4 teaspoon cayenne pepper,
or to taste

4 1/2 cups grated sharp white
cheddar cheese (about 18
ounces)

2 cups grated Gruyere cheese
(about 8 ounces) or 1 1/4 cups
grated Pecorino Romano
cheese (about 5 ounces)

1 pound elbow macaroni

Directions

Step 1

Heat oven to 375 degrees. Butter a 3-quart casserole dish; set aside. Place bread in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour butter into bowl with bread, and toss. Set breadcrumbs aside.

Step 2

In a medium saucepan set over medium heat, heat milk. Melt remaining 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour. Cook, whisking, 1 minute.

Step 3

While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick.

Step 4

Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1 1/2 cups Gruyere or 1 cup Pecorino Romano; set cheese sauce aside.

Step 5

Fill a large saucepan with water; bring to a boil. Add macaroni; cook 2 to 3 minutes less than manufacturer's directions, until the outside of pasta is cooked and the inside is underdone. (Different brands of macaroni cook at different rates; be sure to read the instructions.) Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce

Step 6

Pour mixture into prepared dish. Sprinkle remaining 1 1/2 cups cheddar cheese, 1/2 cup Gruyere or 1/4 cup Pecorino Romano, and breadcrumbs over top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes; serve hot.

Cook's Notes

You can divide this recipe in half; use a 1 1/2-quart casserole dish.

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