

4 Cheese Mac and Cheese

Serves: 8

5 oz pasta
1 Tbsp butter
1 Tbsp flour
1 ¼ cups milk
1 ¼ cups half and half
3 oz Veleeta, cubed
2 oz pepperjack cheese, shredded
2 oz mozzarella/provolone cheese
½ tsp Franks red hot sauce
1 tsp salt
1/8 tsp pepper
2 oz grated parmesan

1. Boil pasta according to package directions until slightly undercooked. Set aside.
2. Melt butter. Stir in flour and cook 6-7 minutes to make a roux.
3. While whisking the roux, stream in milk and cream. Simmer 10-12 minutes.
4. Gradually whisk in the 3 cheeses, hot sauce, salt, and pepper until smooth and melted. Adjust seasoning to taste.
5. Gently stir in cooked pasta to evenly coat. Transfer to a pan and sprinkle with parmesan.
6. Bake at 300°F until internal temperature reaches 165°F.