

Mac and Cheese

Recipe By *Leah Brisman*



Cooking and Prep:  45
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Serves:  8

Contains:   

Preference: Dairy

Difficulty: Medium

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (12)

Main ingredients

- 1 pound macaroni, such as **Tuscanini Pasta Gigli** prepared according to package instructions
- 1/4 cup butter
- 1 garlic clove, crushed or 1 cube **Gefen Frozen Garlic**
- 1/4 cup flour
- 2 cups milk
- 1/4 teaspoon salt

- 1/8 teaspoon black pepper
- 1 and 1/2 cups shredded cheddar cheese
- 1/8 teaspoon hot sauce

Topping

- 3 tablespoons oil
 - 3/4 cup **Chef Jeff Panko Bread Crumbs**
 - 3 garlic cloves, crushed or 3 cubes **Gefen Frozen Garlic**
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Start Cooking

Prepare the Mac and Cheese

1. Preheat oven to 350 degrees Fahrenheit. Place pasta in 9x13-inch pan.
2. Melt butter in saucepan over low heat. Add garlic and cook for 30 seconds. Whisk in flour and stir until smooth. Add milk, salt, and pepper, and whisk until smooth. Bring to a boil, whisking occasionally.
3. Stir in cheese and hot sauce, and mix until cheese is melted. Pour sauce over pasta and mix to fully coat it. You can leave the pasta in the pan or transfer to individual ramekins at this point.
4. To prepare topping: Heat oil in a sauté pan. Add panko crumbs and garlic. Cook until golden, about two minutes. Sprinkle crumbs over pasta.
5. Cook uncovered for 30 minutes. Enjoy while hot and bubbly!