

MACARONI & CHEESE (SPICY)

F EASY

Last Modified: 09/22/2016

PREP: 30 Min
COOK: 1 Hr
OVEN: 350

PASTA

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Dried Elbow Macaroni (Any Kind U Like)	Cooked
4	Oz	Sharp Cheddar Cheese	1/2" Cubes
PLUS			
4	Oz	Sharp Cheddar Cheese	Shredded
8	Oz	Colby Cheese	1/2" Cubes
8	Oz	Monterey Pepper Jack Cheese	1/2" Cubes
2	Tsp	All Purpose Flour	
1/2	Tsp	Kosher Salt	
1/2	Tsp	Ground White Pepper	
1/8	Tsp	Cayenne Pepper	
1/2	Tsp	Ground Mustard	
1/8	Tsp	Ground Nutmeg	
4	Tbsp	Sour Cream (Breakstone)	
1	Large	Egg	Beaten
1	Cup	Heavy Cream	
1	Cup	Half & Half	
1/4	Cup	Yellow Onion	Fine Chop
1/4	Cup	Panko Bread Crumbs (Kikkoman)	
2	Tbsp	Unsalted Butter	Melted
1 +/-	Pinches	Sweet Hungarian Paprika (Coloring)	

PREPARATION

HINTS	If you think Pepper Jack Cheese is may be a little over the top spicy, use plain Monterey Jack Cheese instead and adjust the heat level by changing the amount of Cayenne Pepper used.
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Small Mixing Bowl 3) 9" x 9" Glass Baking Dish 4) Large Saucepan & Lid
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Cut the Cheeses into 1/2" cubes and set them aside. 2) Shred the Cheddar and set it aside. 3) Finely chop the Onion and set it aside. 4) Preheat the oven to 350 degrees with a rack near the center.
1	Cook the Macaroni according to the package instructions. Make certain that the Macaroni is DONE so it will not continue to absorb moisture while baking (Unless you like a drier Macaroni & Cheese).
2	In a large mixing bowl, toss together the cooked Macaroni with the Cheese Cubes and pour it into a 9 inch x 9 inch Baking Dish.

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3	In a small mixing bowl, mix together the Flour, Salt, Black Pepper, Cayenne Pepper, Dry Mustard, and Nutmeg. Mix in the Sour Cream, Beaten Egg, Heavy Cream, Half & Half and Onions. Pour it evenly over the Macaroni in the Baking Dish and sprinkle the top with the Shredded Cheese.
4	Bake uncovered until the Cheese on top is just beginning to brown (approximately 35 minutes).
5	Just prior to the Macaroni getting browned, in a small saucepan over medium low heat, melt the butter until it stops foaming (the water has evaporated). Stir in the Bread Crumbs until all are coated.
6	Sprinkle the top of the Macaroni evenly with the Breadcrumb mixture. Sprinkle the top with a few pinches of Paprika for coloring and bake until golden brown (about 10 minutes more). Remove from the Oven and let rest for 15 minutes. Serve while hot.
SERVE	Serve while hot.

