



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Grown Up Mac & Cheese –

4 ounces thick sliced bacon
Vegetable oil
Kosher salt
2 cups elbow macaroni or cavatappi
1 ½ cups of milk
2 tbl. butter
2 tbl. flour
4 ounces Gruyere cheese, grated
3 ounces of extra-sharp Cheddar, grated
2 ounces blue cheese, such as Roquefort, crumbled
¼ tsp. freshly ground black pepper
Pinch of nutmeg
½ cup panko bread crumbs
2 tbl. freshly chopped basil leaves

- 1. Cook the bacon until crisp, drain on paper towels, then crumble.**
- 2. Drizzle oil into a large pot of boiling salted water. Add the macaroni and cook according to the package directions, 6 to 8 minutes. Drain well.**
- 3. Meanwhile, heat the milk in a small saucepan, but don't boil it. Melt the butter in a medium pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or 2 more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, blue cheese, 1 tsp. salt, pepper and nutmeg. Add the cooked macaroni and crumbled bacon and stir well. Pour into 2 individual gratin dishes or a small casserole dish.**
- 4. Combine the panko and basil and sprinkle over the top of the macaroni and cheese. Bake for 35 to 40 minutes, or until the sauce is bubbly and the macaroni is browned on top!**

Credit: Ina Garten, The Barefoot Contessa