



FARMERS MARKET

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Soul Food Macaroni and Cheese

Serves 10

Ingredients

1 lb. elbow macaroni pasta, uncooked
1 tsp. salt (to salt the water for the pasta)
8 cups water
1 cup evaporated milk
1½ cup half & half
4 tbsp. unsalted butter, not margarine
2 tbsp. all-purpose flour
4 oz. cream cheese
8 oz. gouda cheese, shredded or cubed
8 oz. Havarti cheese, shredded or cubed
8 oz. sharp cheddar cheese, shredded
4 oz. mozzarella cheese, shredded
4 oz. Colby jack cheese, shredded
1 tsp. seasoning salt OR plain salt
1 tsp. onion powder
1 tsp. garlic powder
½ tsp. freshly cracked black pepper
1 tsp. smoked paprika

Instructions:

Pour 8 cups of water into a pot, and sprinkle in 1 tsp of salt.

Bring the water to a boil, over high heat, then add in the elbow macaroni pasta.

Cook the pasta until it is al dente (cooked but still firm), then drain the pasta and rinse it under cool water.

Place a large sauce pan over medium heat, then toss in 4 tbsp. of butter.

Melt the butter down completely, then sprinkle in 2 tbsp. of flour.

Whisk the ingredients until they are well incorporated, then pour in the evaporated milk and half & half.

Whisk the ingredients, and continue to cook it over medium heat for about 3 minutes.

Reduce the heat to low, then add in the cream cheese, gouda, and Havarti.

Stir the mixture until the cheese melts, and you have a nice creamy cheese sauce.

Sprinkle in the seasoning salt, pepper, paprika, onion powder, and garlic powder. Mix until well incorporated.

Toss the macaroni pasta into a large pot, and pour in the cheese sauce.

Stir everything until it is well combined, then pour half of the macaroni and cheese mixture into a 9 x 13 bake dish.

Sprinkle some of the sharp cheddar, mozzarella, and Colby jack on top of the mac and cheese.

Next add the remaining macaroni and cheese into the bake dish, and top it off with the remaining cheese.

Bake the macaroni and cheese, in a preheated oven, on 350° F for 25-30 minutes.

Remove from the oven, and let sit for 5 to 10 minutes.

Serve and enjoy!

Credit: iheartrecipes.com