

Mac & Cheese

This ultimate comfort food has a combination of five cheeses that come together to form a rich, creamy sauce that clings to the macaroni. Elbow macaroni is generally used in this dish, but shells, twists, or ribbons will also work just fine.

Ingredients

- 4 Tbsp unsalted butter
- 4 Tbsp all-purpose flour
- 1 tsp dry mustard
- 2 tsp Worcestershire sauce
- 2 tsp Tabasco sauce
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 3 cups heavy cream
- 2 cups whole milk
- 2 cups shredded sharp Cheddar cheese (8 ounces)
- 1 cup shredded Gruyère cheese (4 ounces)
- 1 cup shredded fontina cheese (4 ounces)
- 1 cup shredded mozzarella cheese (4 ounces)
- ½ cup grated Parmigiano-Reggiano cheese (2 ounces)
- 1 pound medium pasta shells or macaroni, cooked al dente

Topping

- 2 cups panko
- 2 tsp paprika
- 4 Tbsp unsalted butter, melted

Method

Set the EGG for indirect cooking with the convEGGtor 350°F/177°C.

Melt the butter in a large pot on the stovetop. Add the flour and, using a whisk and stirring constantly, cook for 2 minutes. Continue stirring as you add the dry mustard, Worcestershire sauce, Tabasco sauce, salt, and pepper and cook for 2 to 3 minutes. Slowly add the cream and milk and continue cooking, stirring constantly, for 7 to 8 minutes, until the sauce bubbles slightly. Do not let the sauce boil.

Remove the pan from the heat and add the cheeses to the sauce. Using a wooden spoon, stir until the cheese is melted. Add the pasta and fold it into the sauce. Pour the pasta into the Dutch Oven.

To make the topping, use a fork to mix the panko, paprika, and butter in a small bowl, blending well. Sprinkle the mixture over the top of the pasta and place the uncovered Dutch Oven on the grid. Close the lid of the EGG and bake for 30 minutes, or until golden brown. Remove and let rest for 10 minutes before serving. Serves 6