

Side Dishes

Dad's Mac & Cheese



Prep. time:
10 minutes



Total time:
40 minutes



Serves:
8



INGREDIENTS:

- 1 pound Cavatappi Pasta
- 1 1/2 cup Flour
- 12 ounces Gruyere Cheese
- 8 ounces Sharp Cheddar Cheese
- 1 quart Milk
- 1 teaspoon Freshly Ground Black Pepper
- 1 teaspoon Salt
- 1 teaspoon Nutmeg
- 1 1/2 stick of Unsalted Butter
- 1 1/2 cups of Panko

From left to right is my brother Drew, sister Katie, sister Sam, and myself, Kara! On Thanksgiving, we wake up and watch the Macy's Thanksgiving Day parade, then the dog show that follows. We eat appetizers and catch up with each other while my Dad makes all the food (my mom isn't the best cook lol). My sister, Katie, is away at college so it is really nice to see her for the holiday! This year, our main topic at the dinner table was about our new puppy, Reese, that we are getting in a few weeks! After dinner, my family and I shared a lot of laughs over a game called "Slate". I'd definitely recommend getting it! Overall, it was a great Thanksgiving!

DIRECTIONS:

1. Preheat the oven to 375 degrees F
2. Get a large pot of boiling salted water. Add the pasta and cook according to the directions on the package.
3. Heat the milk in a small saucepan, but don't boil it. Melt 6 tablespoons of butter in a large pot and add the half a cup of flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 teaspoon salt, pepper, and nutmeg. Add the cooked macaroni and stir well. Pour into a baking dish.
4. Melt another 6 tablespoons of butter, combine it with panko, and spread on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.