

# Baked Mac and Cheese

This is from the New York Times cooking section. I normally keep skim milk and heavy whipping cream on hand rather than whole milk. Whole milk is 3.5% butter fat and heavy cream is 36% or about 1:10 ratio so I substitute a mixture of skim and cream for whole milk.



## Ingredients:

- 2 1/2 tsp. salt (divided)
- 1 lb. elbow macaroni
- 2 cups whole milk (1 3/4 skim + 1/4 cream)
- 2 large eggs
- 4 cups shredded (16 oz.) extra sharp cheddar (divided)
- 1/2 cup (8 oz.) unsalted butter
- 2 cups (8 oz.) shredded Colby Jack cheese (divided)
- 1/2 tsp. pepper

## Equipment

- Colander
- 9" x 13" glass baking dish

## Mac and Cheese:

☑	Directions	Time (min)	
	Move an oven rack near the top for broiling. Preheat oven to 350 degrees		
	In a Dutch oven, add 1 tsp. salt to 3 quarts of water and bring to a boil	5	
	Add 1 lb. macaroni and cook until a little under al dente	4	
	Drain in a colander and rinse under cold water	2	
	Melt 1/2 cup butter in a glass dish in the microwave	1/2	
	In a large bowl, whisk together 1 3/4 cup skim milk, 1/4 cup heavy cream, and 2 eggs	2	20
	Add cooked macaroni, 2 cups cheddar, 1/2 cup melted butter, 1 1/2 tsp. salt, 1/2 tsp. pepper and stir	2	
	Add half the macaroni mix to the baking dish	1	
	Sprinkle with 1 1/2 cups Colby cheese	1	
	Spread remaining macaroni in the pan and then top with remaining 1/2 cup Colby cheese	2	
	Cover with aluminum foil and bake	30	
	Remove from oven and discard foil	1	
	Top with 2 cups cheddar and 1/2 cup Colby cheese	2	
	Place dish on top rack under broiler. Broil until cheese is golden brown. Watch carefully.	4	
	Total		57 min.