

CABERNET PENNE AND MANCHEGO (MAC N CHEESE)

Ingredients

1 (12 ounce) package Cabernet Penne Pasta
6 tablespoons butter
6 tablespoons flour
2 cups whole milk
1 cup heavy cream
3/4 teaspoon salt
1/2 teaspoon nutmeg
dash of Tabasco
fresh ground black pepper, to taste
1 cup medium sharp cheddar cheese, shredded good quality
2 cups Spanish Manchego, shredded good quality

Directions

1. Preheat oven to 375°F.
2. Bring large pot of lightly salted water to boil. Add penne and cook for 10 - 12 minutes, until al dente. Drain and set aside.
3. In a large saucepan, over medium heat, melt butter.
4. Add flour, using a whisk to stir until well blended. Be sure to get all the lumps out with the whisk.
5. Pour milk and cream in gradually; stirring constantly to incorporate the flour well and avoid lumps.
6. Bring to an almost boiling point and cook for 2 minutes (stirring constantly).
7. Reduce heat and cook (stirring constantly) 10 minutes. Add the salt, nutmeg, Tabasco and pepper to taste.
8. Combine the cheeses. Add 3/4 of the shredded cheese little by little and simmer an additional 5 minutes, or until cheese melts.
9. Turn off the heat.
10. Add drained pasta to the saucepan and toss to coat with the cheese sauce. Transfer to a buttered baking dish.
11. Sprinkle with additional cheese. And bake 20 - 25 minutes until the top is golden brown.

-A Variation on Fannie Farmer's Classic Mac n Cheese

MARCHE` NOIR FOODS
17941 SKY PARK CIRCLE, SUITE E, IRVINE, CA 92614
949.852.4609 949.852.4689 FAX