Creamy Macaroni and Cheese

A homemade baked macaroni and cheese with a flavorful and creamy sauce
Yield:

8 servings
Ingredients:

16 ounces elbow macaroni or small shell pasta
1/8 teaspoon cayenne pepper
1/4 teaspoon granulated garlic or garlic powder
1/2 teaspoon mustard seeds, crushed*
20 cranks of black pepper (or 1/8-1/4 teaspoon ground)
1/4 cup (1/2 stick) butter
1/4 cup all-purpose flour
3 cups milk
1 cup heavy whipping cream
1/2 tablespoon dried parsley
1 teaspoon salt
2 eggs
12 ounces (3 cups) shredded cheddar cheese
8 ounces (2 cups) shredded mozzarella cheese
Additional cheddar, parmesan, or bread crumbs** for topping
Instructions:

1.
Cook pasta according to package instructions. Drain and rinse with cool
water. Place pasta in a large mixing bowl and set aside.

2. In a large sauce pan, combine cayenne, garlic, crushed mustard,
black pepper, and butter over medium heat. When butter starts to sizzle,
add the flour and stir until mixed and bubbly.

3. Add 2 cups of the milk and whisk with the butter mixture

over
medium heat until thick and bubbly. Whisk constantly to avoid lumps or
scorching.

4. Turn off heat and whisk in remaining 1 cup of milk and the cup of cream, along with the parsley and salt.

5. Crack eggs into a separate mixing bowl and whisk briskly, until
they are no longer very “stringy”. Whisking constantly, pour a half cup
of the hot creamy sauce in with the eggs. Continue whisking and adding
sauce to the eggs, until you’ve added about 2 cups of the sauce in with
the eggs. Then pour the eggs into the saucepan with the rest of the
sauce, whisking to incorporate.

6. Pour the sauce over the pasta in the large mixing bowl. Stir to
combine. Stir in shredded cheeses. Spread into a lightly greased baking
dish.

This recipe makes a very full 9×13-inch dish, so you can also divide
it between a couple dishes for a thinner layer (I like to do a 9×13 dish
and an 8×8 dish).

7. Sprinkle top with parmesan cheese, shredded cheddar cheese, or
bread crumbs. Bake uncovered at 325 degrees for about 45 minutes, until
hot and bubbly.

This casserole can be made ahead and stored in the fridge for

a couple days before baking. If it’s been in the fridge a couple days, however, you may need to drizzle about 1/2 cup of additional milk over top before baking, as the pasta tends to absorb more liquid as it sits.

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This recipe is from Tammy’s Recipes.