

THREE CHEESE MAC 'n CHEESE

Chef/Owner Rick Moonen, Mandalay Place, Las Vegas

Yield: 6 servings

method

- Preheat oven to 375° F.
- In a large pot, boil water and cook elbow macaroni until *al dente*. Drain pasta in a colander and rinse with cold water. Drain well, set aside.
- Toss bread crumbs with olive oil, parsley, salt, and black pepper; set aside.
- Prepare Béchamel Sauce (recipe below), add cooled elbow macaroni, and mix well. Stir in **Fontiago** and season with salt and pepper.
- Transfer pasta-cheese mixture into a large buttered casserole dish (or small buttered ramekins). Top with **Vintage Van Gogh, Red Spruce 4-Year Cheddar**, and bread crumb mixture. Bake for 30 - 40 minutes, or until bread crumbs are lightly browned.

Béchamel Sauce:

- Sweat shallots with 1 tablespoon butter in a small pan over low heat until translucent (do not allow shallots to brown); set aside.
- Prepare a *roux* by melting ½ cup plus 1 tablespoon of butter in a large saucepan over low heat. When butter starts to bubble, slowly whisk in flour (making sure no lumps are apparent) and cook flour-butter mixture for approximately 1 minute or until thickened (do not allow mixture to brown). Remove saucepan from heat and slowly add milk, whisking constantly until the flour-butter mixture and milk are fully incorporated. Return saucepan to low heat and continue stirring until sauce has fully thickened (approx. 6 - 8 minutes). Stir in **Red Spruce 4-Year Cheddar, Vintage Van Gogh**, and shallots, and allow sauce to simmer until cheese is completely melted. Season cheese sauce with nutmeg, salt, and pepper.

ingredients

- 5 quarts water, salted
- 1 pound large elbow macaroni
- ½ cup fresh bread crumbs, lightly toasted
- 1 tablespoon olive oil
- 1 tablespoon parsley, chopped
- Salt and ground black pepper to taste
- 4 cups béchamel sauce (recipe below)
- ½ cup **Fontiago**, shredded
- ¼ cup **Vintage Van Gogh**, shredded
- ¼ cup **Red Spruce 4-Year Cheddar**, shredded

Béchamel Sauce

- ½ cup plus 2 tablespoons butter, divided
- 1 shallot, minced
- ¾ cup all-purpose flour
- 3 cups milk (whole or reduced-fat)
- 2½ cups **Red Spruce 4-Year Cheddar**, shredded
- 2 cups **Vintage Van Gogh**, shredded
- ½ teaspoon ground nutmeg
- Salt and ground white pepper to taste