

Smoked Gouda Mac & Cheese

This is a house favorite that kids and adults admire!!! The more cheese (calcium) the Better!!



Ingredients

- 1 pound Macaroni Elbow Pasta, boiled & seasoned with 1 tsp seasoned salt
- ½ cup Unsalted butter
- ½ cup All Purpose Flour
- ½ tsp White Pepper

- ½ tsp Paprika
- ¼ tsp salt
- ½ tsp garlic powder
- 3 cups Sharp Cheddar Cheese
- 1 cups Pepper Jack Cheese
- 1 cups Smoked Gouda

**Note: Add 1 ½ cup of any summer vegetables such as Zucchini, Spinach or Broccoli.*

Ready in **30 minutes**

Serves **6-8 people**

Preparation

1. Preheat oven to 325 degrees F and grease a 3 qt baking dish (9x13"). Set aside.
2. Bring a large pot of salted water to a boil. When boiling, add dried pasta and cook 1 minute less than the package directs for al dente. Drain and drizzle with a little bit of olive oil to keep from sticking and 1 Tbsp seasoned salt.
3. While water is coming up to a boil, shred cheeses and toss together to mix, then divide into three piles. Approximately 3 cups for the sauce, 1 1/2 cups for the inner layer, and 1 1/2 cups for the topping.
4. Melt butter in a large saucepan over MED heat. Sprinkle in flour, white pepper, paprika, garlic powder and salt and whisk to combine. Mixture will look like very wet sand. Cook for approximately 1 minute, whisking often. Slowly pour in about 2 cups or so of the half and half, while whisking constantly, until smooth. Slowly pour in the remaining half and half plus the whole milk, while whisking constantly, until combined and smooth.
5. Continue to heat over MED heat, whisking very often, until thickened to a very thick consistency. It should almost be the consistency of a semi thinned out condensed soup.

6. Remove from the heat and stir in spices and 1 1/2 cups of the sharp cheddar cheeses, stirring to melt and combine. Stir in pepper jack cheese, and stir until completely melted and smooth.
7. In a large mixing bowl, combine drained pasta with cheese sauce, stirring to combine fully. Pour half of the pasta mixture into the prepared baking dish. Top with 1 1/2 cups of shredded cheeses and 1/2 cup smoked gouda, then top that with the remaining pasta mixture.
8. Sprinkle the top with the last 1/2 cups of smoked gouda cheese and bake for 15 minutes, until cheesy is bubbly and lightly golden brown.