

Marilee Jacobi-Popovich's  
Macaroni  
and Cheese



- 8 tablespoons (1 stick) unsalted butter, plus more for dish
- 2 cups panko (coarse Japanese bread crumbs)
- 5-1/2 cups milk
- 1/2 cup all-purpose flour
- 2 teaspoons salt
- 1/4 teaspoon freshly grated nutmeg
- 2 teaspoons of Dijon-style mustard
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon cayenne pepper, or to taste
- 16 ounces of grated sharp cheddar cheese
- 5 ounces grated Gruyere cheese or swiss cheese
- 5 ounces grated Pecorino Romano cheese

## Macaroni and Cheese cont.

1. Heat oven to 375 degrees (convection oven 350 degrees). Butter a 3-quart casserole dish; set aside. Place panko in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour butter into bowl with panko, and toss. Set panko aside.
2. In a medium saucepan set over medium heat, heat milk. Melt remaining 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour. Cook, whisking, 1 minute.
3. While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick.
4. Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, mustard and 1-1/2 cups Gruyere or 1 cup Pecorino Romano; set cheese sauce aside.
5. Fill a large saucepan with water; bring to a boil. Add macaroni; cook 2 to 3 minutes less than manufacturer's directions, until the outside of pasta is cooked and the inside is underdone. Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce.
6. Pour mixture into prepared dish. Sprinkle remaining 1 1/2 cups cheddar cheese, 1/2 cup Gruyere or 1/4 cup Pecorino Romano, and breadcrumbs over top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes; serve hot.