



# Chef Michael's Macaroni With 3 Gooney Cheeses

Serves 4-6

4 Tablespoons unsalted butter (1/2 stick)

6 Tablespoons unbleached flour

4 cups warm milk

1 teaspoon salt

1/2 teaspoon pepper

1 pinch nutmeg

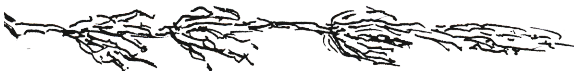
3/4 cup shredded sharp cheddar cheese

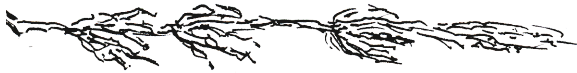
3/4 cup shredded Monterey Jack cheese

3/4 cup shredded mozzarella cheese

1 lb. elbow macaroni (or your favorite shape)

- Melt butter in a large saucepan over medium heat.





- Add flour.
- Using a whisk, stir flour and butter together until smooth. Do not brown.
- Using a wooden spoon stir constantly, as you slowly add warm milk, 1 cup at a time. (Make sure mixture is smooth before adding each cup of milk.)
- Season with salt, pepper and nutmeg.
- Add half a cup of each cheese and remove from heat. Set aside.
- Fill large pot  $\frac{3}{4}$  of the way with salted water and bring to a boil.
- Add macaroni and cook, stirring occasionally for 8-9 minutes.
- When macaroni is soft (not mushy) drain in colander.
- Put saucepan with the white sauce back on a low flame until warmed. Do not boil.
- Add macaroni, and stir well. Pour mixture into a greased 9x13 inch baking dish. Sprinkle remaining cheeses on top. Broil in oven until the cheese melts.

BON APPETIT, PETER!

