

# Don's Mac & Cheese

(Recipe can be halved.)

1 lb. Sharp Cheddar cheese, shredded	3 1/2 C. Heavy Cream
2 lbs. yellow American cheese, shredded	Salt & Pepper
2 lbs. Elbow (or whatever) pasta	1 C. (Panko) Breadcrumbs
4 Tbl. Butter	1 Tbl. Thyme
4 Tbl. Flour	Olive oil
	2 C. Frozen peas (optional)

1. Preheat oven to 400°. (Take peas out of the freezer.)
2. Cook pasta a little more than halfway, very al dente, but not raw. Drain pasta and return to pot.
3. Meanwhile, melt butter over high heat in a large saucepan.
4. When butter bubbles, slowly add flour while stirring with a whisk. Cook, stirring, for 1 min.
5. Reduce heat to med. Slowly add cream, whisking to break up flour until it is dissolved. Stir in pepper. Heat through, but **do not boil**.
6. Reduce heat to low. Add cheese in handfuls and stir so it melts into a cheese sauce.
7. Pour cheese sauce (and peas?) onto pasta. Thoroughly toss. Pour into casserole.
8. Mix breadcrumbs with thyme and ½ tsp. pepper. Add olive oil and mix to coat. Sprinkle over pasta.
9. Bake 30 to 40 minutes or until top starts to brown or you get sufficient crunchy edges. Let cool 15 minutes. Eat and praise Don.

**NOTE:** The cheese sauce is very thick and it is a real job to mix it with the pasta. I use a very large pot to make this easier.