

Jarlsberg Mac and Cheese with Cracker Topping

Printer-Friendly Version

Serves 6-8

Ingredients:

1 lb. Cellentani noodles

6 Tbsp. butter

½ cup heavy cream

½ cup milk

2-3 cups Jarlsberg cheese (I think the more the better)

salt

dash of nutmeg

¼ cup crushed butter flavor crackers

¼ cup grated parmesan cheese

Directions:

Preheat oven to 400 degrees. Bring a pot full of water, with a dash of salt, to a boil, and add in the noodles. Cook the pasta according to package directions, but make sure to remove the noodles from the water about 1 to 2 minutes shy of being al dente.

While the noodles are cooking, place 4 tablespoons of butter in a large bowl. Next, place the milk and cream in a small sauce pan and bring to a gentle boil. Immediately remove the pan from the heat, and cover to keep warm. (*You could also choose to warm the milk and cream in the microwave*) Shred the Jarlsberg cheese and set aside.

Once the noodles are ready, place them in the bowl with the butter and toss around until well coated. Add in the warm cream and the cheese and stir until the cheese begins to melt. Sprinkle the cheesy noodles with salt and a dash of nutmeg. Pour the mixture into a greased (I use PAM) 9x13 inch baking dish.

Melt the remaining 2 tablespoons of butter in the microwave and then add in the cracker crumbs and the parmesan cheese. Stir around until well combined and then sprinkle the mixture over the noodles.

Bake until the sauce is bubbling and the top is a nice golden brown color. This will take about 20 minutes.

Serve and enjoy!!!