

Chipotle Macaroni and Cheese

(Adapted from Fleming's)

3 tablespoons oil
1 cup leeks 1/2" diced
1/4 cup flour
1 pint heavy cream
1 quart half and half
3/4 lb. smoked cheddar cheese, shredded
1/4 lb. sharp cheddar, shredded
1 teaspoon white pepper
1 tablespoon kosher salt
1/2 cup panko bread crumbs
1 tablespoon dry ground chipotle pepper seasoning
Pasta (cavatappi or traditional macaroni)

In a hot, dry sauté pan toast the chipotle seasoning for 30 seconds. Remove from heat and add bread crumbs and toss well to season evenly, reserve.

In a sauce pot, add 2 tablespoons oil and heat until it shimmers. Add leeks and cook until translucent. Reduce heat to a medium and slowly add flour, stirring constantly.

Cook for 3 minutes. Slowly add half and half while stirring constantly. Add heavy cream and bring to a low boil. Reduce heat to low and slowly add cheeses and incorporate with a whisk. This is your cheese sauce.

Cook your preference of pasta and shock in cold water (cavatappi or traditional macaroni is always a good choice).

For every 4 oz pasta, heat 6 oz of sauce in a pan. Mix sauce with pasta, place in casserole dish and sprinkle with reserved chipotle bread crumbs. Bake in oven at 350 degrees for 10 minutes.