

White Cheddar Mac and Cheese

Recipe from Chelsea at www.mmmcafe.blogspot.com

16-ounces pasta shells
¼ cup butter
½ cup all-purpose flour
1 ½ cups 1% milk
1 cup heavy cream
6 slices white American cheese, chopped
1 cup (8 ounces) shredded extra-sharp white Vermont cheddar
½ tablespoon Dijon mustard
1 teaspoon kosher salt
¼ teaspoon Tabasco hot sauce
Parmesan cheese, to top

Prepare pasta according to package directions.

While pasta is boiling, melt butter over low heat. Whisk in flour and cook 1 minute, whisking constantly.

Gradually whisk in milk and cream; cook over medium heat, whisking until mixture thickens and bubbles. Remove from heat.

Add cheeses, mustard, salt, and hot sauce, stirring until cheese melts and sauce is smooth.

Drain and stir in pasta and cook over medium heat for 1 minute. Top with Parmesan and enjoy the creamy yumminess!

Serves 4 to 6

Recipe adapted from Panara.