



## Cabot Clothbound Macaroni and Cheese

The rich aged flavor of Cabot Clothbound adds a wonderful depth of flavor to the already flavorful Macaroni and Cheese. The Dijon mustard and Tabasco and a nice subtle zing, while the addition of White wine and nutmeg reminds of classic French flavors.

2 ½ C Elbow Macaroni  
3 C Milk  
3 T butter  
4 Cloves Garlic, grated on a microplane  
1 medium Onion, grated  
1 C white wine  
¾ C buttered Panko Breadcrumbs  
2 C Cabot Clothbound Cheddar  
2 C GraftonVillage 1 year aged Sharp Cheddar  
2 T Dijon  
3 dashes Tabasco  
4 T salt  
¼ t freshly grated nutmeg

Preheat oven to 350

Boil Pasta in generously salted water, until al dente

Heat Butter over medium heat in a large enough saucepan to fit the pasta

Add garlic and onion and sauté until soft, 5 minutes

Add wine and reduce by half, scraping up the browned bits

Add flour and stir until incorporated. Cook roux until light brown.

Whisk in Milk and let mixture thicken, stirring often.

Whisk in Salt, Dijon Mustard, Nutmeg, Tabasco, and 2 Cups of Cheddar.

Drain pasta while reserving 1 cup pasta water

Add pasta to cheese sauce and mix to incorporate. Add pasta water to mixture and stir.

Spread ½ of the pasta mixture into a prepared casserole dish. Sprinkle half of the remaining cheddar over the top.

Add remaining pasta and remaining cheese to the dish and sprinkle with buttered breadcrumbs

Bake uncovered for 30 minutes or until golden and bubbly.

Enjoy!

Serves 6