



United States

# Vermont Macaroni and Cheese



- ❖ Recommended brands to use are DeCecco pasta and Boar's Head cheese.
- ❖ Preheat oven to 375°F.
- ❖ In large pot of boiling water (seasoned with salt and oil), cook macaroni according to directions on package, and drain well.
- ❖ Heat the milk in small saucepan without boiling it.
- ❖ Over low heat, melt the butter in the same pot that the pasta was cooked in, and add the flour. Cook for about two minutes and stirring with a whisk. Add the milk at cook for a few more minutes until thickened and smooth.
- ❖ Remove the pot from the stove, and add 8 ounces of each cheese, salt, pepper and nutmeg.
- ❖ Add the macaroni and stir.
- ❖ Pour into a 9 x 13 glass baking dish, and top with optional thinly sliced tomatoes.
- ❖ Bake for about 30 minutes.
- ❖ Add remaining 8 ounces of cheddar cheese, and place on top rack of broiler until desired level of brownness.

## Ingredients

*Serves 6*

- *Salt*
- *Olive oil*
- *1 pound elbow macaroni*
- *1 quart milk*
- *6 tablespoons butter*
- *½ cup flour*
- *8 ounces grated Boar's Head Gruyere cheese*
- *8 ounces grated Boar's Head Asiago cheese*
- *16 ounces grated Boar's Head Vermont White Cheddar cheese, halved*
- *½ teaspoon ground black pepper*
- *½ teaspoon nutmeg*
- *(Optional) thinly sliced fresh tomatoes*