

BETH'S RIDICULOUS MAC & CHEESE

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- 2# Cavatappi or Cellentani Pasta
- 1C White Zinfandel
- 1C Heavy Cream (or milk, if you must)
- 3 T Worcestershire Sauce
- 1 T Horseradish
- 1/2 T Garlic Powder
- 1 t Pepper
- 1 t Paprika
- 1 T all purpose flour
- 3 T Milk or water
- 24 Oz. Shredded Monterey Jack Cheese (I buy the huge bag already shredded from Safeway)
- 12 Oz. Shredded Cheddar & Colby Cheese Blend (Ditto above, but use only ½ the bag)
- 1-2 C Corn Flakes (crushed), or Bread Crumbs
- 1 C Fried Onions (canned or homemade)



- 1) Boil pasta al dente, drain and set aside. Noodles should be a little chewy, or they'll end up mushy after you bake the mac n cheese! Reserve about 1 cup of the noodle water in case you need it later.
- 2) In a large pot (think: big enough to hold all of the noodles and be able to stir and mix at will), bring the White Zinfandel to a low boil, and simmer on low/medium for about 3-5 minutes. Whisk in the heavy cream, Worcestershire sauce, horseradish, garlic powder, pepper and paprika. Simmer on low/medium for another 3-5 minutes.
- 3) With the mixture still at a low simmer, start whisking in the shredded cheese gradually. Keep the heat high enough to melt the cheese fully, but not high enough to burn. Continuously stir the cheese as it melts, or it won't make a nice smooth sauce.
- 4) After all of the cheese has melted, whisk together the flour and milk/water until it's not lumpy anymore. Turn the heat on the cheese mixture slightly, then begin whisking the flour/water mixture into the cheese. You have to do this quickly and whisk the whole time or it will end up lumpy. After it's all dissolved and combined, turn heat down to low/warm.
- 5) Hot noodles work best, so if you weren't able to keep them warm while you were making the cheese mixture, re-drain them in hot water to warm them up a bit. Add the noodles to the cheese mixture in 3 parts, making sure not to add too many noodles to the cheese mixture. I always end up with extra noodles in the end. If things get a little dry, just add in some of the reserved noodle water (from above).
- 6) Top with crushed corn flakes or bread crumbs and fried onions. Cover in foil, and bake at 350 degrees for 40-50 minutes, removing foil for the last 10 minutes.
- 7) Eat!