



Kerrygold Mac and Cheese

Adapted from America's Test Kitchen

BAH Note: The recipe I worked from was actually a "lighter" mac and cheese that used low fat this and light that. I personally don't eat pasta often. So when I do, it's a big deal and I go all out. If you find you're making this on a regular basis, you may want to consider using the reduced fat versions of milk, evaporated milk, and cheese. Also, ATK didn't name the recipe Kerrygold Mac and Cheese....that was all my doing. Do yourself a huge favor and try it at least once with Kerrygold Cheddar...and you'll see why. But note that the blocks of Kerrygold are only 7 ounces. That missing ounce didn't make any difference in my sauce.

- 2 cups elbow macaroni
- 1 can (12 ounces) evaporated milk
- 3/4 cup milk or half and half
- 1/4 teaspoon dry mustard
- 2 teaspoons cornstarch
- 8 ounces cheddar cheese, grated
- kosher salt
- cayenne pepper or chili powder (optional)

Bring a large pot of salted water to a boil and cook the macaroni according to the package directions until it is al dente. If your pasta is done before the cheese sauce is ready, drain the pasta and leave it in the colander while the sauce finishes.

Mix the cornstarch with 1/4 cup of the milk or half and half in a small bowl until dissolved and set aside.

Meanwhile, whisk together the evaporated milk, the remaining 1/2 cup milk or half and half, and dry mustard in a pot or dutch oven and bring to a boil. Reduce the heat slightly and whisk in the cornstarch mixture. Continue to simmer, whisking often, until the sauce thickens and is smooth, approximately 3 to 5 minutes.

Once the sauce has thickened, turn off the heat and add the grated cheese. Stir until the cheese is completely melted and the sauce is smooth. Stir in the pasta, taste for seasoning, and add kosher salt as desired.

Let the macaroni and cheese sit for about 5 minutes before serving, garnished with a very light sprinkle of cayenne pepper or chili powder