

Baked Macaroni & Cheese

(serves 8)

Ingredients:

- 4 T. butter
- 4 T. flour
- 3 cups milk
- 1 t. salt
- ½ t. ground black pepper
- 1 t. dry mustard
- 1 jar Publix or Gia Russa Alfredo sauce
- 2 cups shredded sharp cheddar
- 2 cups shredded mild cheddar
- 4 oz. extra sharp NY white cheddar (Cracker Barrel), shredded or sliced thin
- 5 slices swiss cheese, cut into strips
- 1 lb. penne or elbow macaroni

Topping Ingredients:

- 1 stick butter, melted
- 4 oz. panko bread crumbs
- Garlic salt (go lightly) and pepper to taste

Directions:

1. Preheat oven to 350°
2. Melt butter in large saucepan over medium heat. Stir in flour and cook 1 minute, stirring constantly.
3. Stir in milk, salt, pepper and mustard, stirring frequently, until mixture boils and thickens.
4. Meanwhile, bring a pot of lightly salted water to a boil.
5. Add macaroni and cook for 8-10 minutes or until al dente; drain.
6. To the milk mixture, add the Alfredo sauce and the cheeses, one at a time, stirring gently until each one melts.
7. Combine macaroni and cheese sauce in a 9"x13" pan. Mix well.
8. Make topping by adding bread crumbs, garlic salt and pepper to melted butter; mix well. Spread evenly over macaroni and cheese mixture.
9. Bake in preheated oven for 30 minutes, or until hot and bubbly. Let cool 10 minutes before serving.

