

Smoked Macaroni and Cheese

Ingredients

- ¼ cup all purpose flour
- ½ stick unsalted butter
- 3 ½ cups milk
- 1 tbsp tomato paste
- 2 cups shredded smoked gouda cheese
- 2 cups shredded sharp cheddar cheese
- salt and pepper to taste
- pinch of cayenne pepper
- 4 oz crustless bread torn into small pieces
- 2 tbsp melted unsalted butter
- 1lb pasta (go with rigatoni)
- Butter for greasing pan

Preparation

- **Step 1:** Preheat oven to 375 degrees F. Butter large rectangular baking dish.
- **Step 2:** In a saucepan over medium heat, melt ½ stick butter. Add flour slowly, cook stirring frequently until well blended.
- **Step 3:** Whisk in milk, stirring until thickened. Once thickened add in tomato paste.
- **Step 4:** Add in 1 ½ cups of each cheese and stir until melted. Season with salt, pepper, and cayenne.
- **Step 5:** In a small bowl mix breadcrumbs with melted butter and dash of salt.
- **Step 6:** In a large bowl, combine pasta and cheese sauce. Pour into prepared baking dish and top with remaining cheeses and buttered bread crumbs. Bake until cheese are golden and bubbly, about 40 mins. Let stand 10 mins before serving.
- **Step 7:** Call your doctor and admit that you've given up.