

ChefD's Mac and Cheese

Ingredients for ChefD's Mac and Cheese:

- 1 cup crème cheese
- 1/2 cup grated fresh Parmesan Cheese
- 1-1/2 cups 5-year-old cheddar
- 2 [cups 2% milk](#)
- 1/2 cup white wine
- 1 onion finely chopped onion
- 1/2 cup plus 1 tbsp butter, melted
- 1/2 cup flour
- 2 cups bread crumbs
- 500g pkg of your favourite pasta (I like using Fusilli Bucati)
- Salt and pepper

Instructions for ChefD's Mac and Cheese:

1. Preheat oven to 350F.
2. Heat a large stock pot of salted water and cook pasta 5 minutes; drain and put aside.
3. In a large saucepan, combine 1 tbsp butter and onion; sauté over med/high heat until the onions soften (about 5 minutes), then add milk, wine, crème cheese, Parmesan cheese and 5-year-old cheddar. Reduce heat to medium and stir constantly until cheese is melted, about 7 – 9 minutes.
4. In a separate large saucepan, combine a $\frac{1}{4}$ cup of the melted butter and flour over med heat, stirring constantly until flour is all mixed into butter, about 3 minutes. Slowly whisk cheese and milk sauce into flour mixture (whisking the lumps out) and set aside.
5. In a small mixing bowl, combine $\frac{1}{4}$ cup of melted butter and breadcrumbs; mix well.
6. In the stock pot, combine pasta and cheese sauce and mix well. Season with salt and pepper and pour mixture into

a greased 9 x 12" baking pan, covering with buttered breadcrumbs. Bake for 45 until sauce starts bubbling on the corners of the baking pan.