

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

**Name**

Alyssa Miller

**Recipe Title**

It's So Gouda Mac n Cheese

**Recipe Ingredients**

- Elbow macaroni
- Flour
- Butter
- Heavy whipping cream
- Whole milk
- Paprika
- Salt
- Pepper
- Garlic powder
- White cheddar cheese
- Gouda cheese
- Mozzarella cheese

**Recipe Instructions**

1. Boil elbow macaroni until al dente
2. Create a roux with flour, butter, milk, and heavy whipping cream
3. Season roux with paprika, garlic powder, salt, and pepper
4. Shred in half of cheeses and add to roux
5. Add pasta into roux mixture
6. Pour into baking pan and add remaining shredded cheeses on top
7. Bake for 40-50 minutes or until the top layer and edges are golden brown.
8. Done!