

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

**Name**

Victoria Comfort

**Recipe Title**

Comfort's Mac and Cheese

**Recipe Ingredients**

- 4 tablespoons (1/2 stick) unsalted butter
- 4 tablespoons all-purpose flour
- 1 teaspoon kosher salt
- 2 cups milk
- 4 1/2 cups grated Colby jack cheese
- 1/2 cup breadcrumbs
- 4 tablespoons (1/2 stick) unsalted butter, melted

**Recipe Instructions**

1. Cook pasta according to the box

For the cheese sauce:

2. Melt the butter in a 1- quart sauce pan.

3. Using a wire whisk, stir in the flour and salt, stirring and cooking for about 3 minutes, over medium heat until the roux bubbles and flour turns pale brown.

4. Slowly whisk in 1 cup of the milk and then whisk in the remaining 1 cup of milk.

5. Continue to cook, stirring constantly, until the sauce thickens.

6. Add the cheese and stir until it melts.

7. Add the drained macaroni to the cheese sauce and mix thoroughly.

For the topping

8. In a small bowl, stir the breadcrumbs with the butter until the crumbs are moistened.

9. Transfer the macaroni and cheese to the prepared baking dish and top with the buttered breadcrumbs.

10. Bake until the dish bubbles around the edges, about 15 minutes.

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