

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

**Name**

Michael Deem Jr.

**Recipe Title**

Baked Mac and Cheese

**Recipe Ingredients**

- 2 cups of uncooked elbow macaroni
- 1/2 cup of butter
- 1/2 cup of flour
- 1 3/4 cups of milk
- 1 cup of sour cream
- 1/4 cup of grated Parmesan cheese
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. dry mustard
- 2 cups (8 oz) grated Sharp Cheddar cheese, divided

**Recipe Instructions**

1. Preheat oven to 350°F
2. Cook macaroni in salted boiling water according to package directions. Drain and rinse with cold water.
3. Pour into a 2 qt baking dish.
4. In a saucepan, melt butter and stir in flour. Cook and stir for one minute. Gradually stir in milk. Add sour cream, Parmesan cheese, salt, pepper, and dry mustard. Cook over medium-low heat, stirring occasionally, until sauce bubbles and thickens. Stir in half of the Cheddar cheese until melted. Add slices of sliced Colby Jack cheese while stirring.
5. Toss macaroni with remaining Cheddar cheese. Pour sauce over macaroni and mix thoroughly.
6. Bake, uncovered, for 1 hour, or until bubbly and brown.

