

Football Season Signature Recipe

Ingredients

1 lb.	Elbow macaroni
6 tbsp.	Salted butter
1/3 cup	Yellow onion, grated
2 tsp.	Dry mustard
1 tsp.	Kosher salt
1/4 tsp.	Black pepper, ground
1/8 tsp.	Nutmeg, ground
1/8 tsp.	Cayenne pepper
6 tbsp.	All-purpose flour
3 1/2 cups	Milk, whole
1 3/4 cups	Heavy cream
2 tsp.	Worcestershire sauce

Yellow cheddar, extra sharp,
shredded, (~ 1 cup),
4 oz. diced (~ 1 cup), divided

Sharp white Cheddar cheese,
4 oz. shredded, (~ 1 cup),
4 oz. diced (~ 1 cup), divided

Macaroni and Cheese

Directions

1. Preheat oven to 350° F. Prepare pasta according to package directions for al dente.
2. Melt butter in a large saucepan over medium. Add the next 6 ingredients; cook, stirring, 30 seconds. Add flour, and cook, stirring, until golden, 2 minutes. Gradually whisk in milk and cream. Bring to a boil, whisking occasionally. Reduce heat to medium-low; simmer, whisking, until slightly thickened, about 5 minutes.
3. Stir in Worcestershire sauce. Remove from heat; stir in 3/4 cup each of shredded Cheddar cheeses until melted. (Reserve remaining 1/4 cup each of shredded cheeses.)
4. Stir in pasta and diced cheeses; pour into a lightly greased 13- x 9-inch baking dish. Bake on a rimmed baking sheet in preheated oven until bubbly and golden, about 30 minutes.
5. Remove from oven; increase oven temperature to broil. Sprinkle with reserved shredded cheeses; broil 6 inches from heat until cheeses are melted and golden, about 2 minutes. Remove from oven; cool slightly on a wire rack, about 15 minutes before serving.