

Creamy Macaroni & Cheese

Serves 6

- 1 pound macaroni pasta, or other small pasta
- ½ cup unsalted butter
- ½ cup all-purpose flour
- 4 cups 2% milk
- 1/8 teaspoon ground nutmeg
- 1 package 8 oz cream cheese, room temperature
- 1 ½ cups grated old cheddar cheese
- 1 cup grated Swiss Gruyere
- ½ cup dry breadcrumbs

Bring a large pot of salted water to a boil. Add macaroni and boil, uncovered, until just tender to taste. Drain, rinse with cold water and set aside.

In a large pot, melt butter over medium heat and add flour. Stir with a wooden or non-reactive spoon until mixture has a lightly nutty aroma but no colour, about 5 minutes. Slowly whisk in milk, then bring entire mixture up to a simmer, whisking constantly. If lumps do occur, strain and return to heat. Add nutmeg and whisk in cream cheese until smooth. Reduce heat to medium-low and stir in cheddar and Gruyere until melted.

Serve immediately, or for a baked version, stir in cooked macaroni and spoon into an 8-cup (2 L) baking dish. Sprinkle with breadcrumbs and bake for 25 to 30 minutes, until bubbling around the edges.

