



Noreen's Kitchen

Baked Macaroni & Cheese

Ingredients

1 pound elbow macaroni, cooked	1 teaspoon Tabasco sauce (optional)
1 pound + 1 cup shredded cheddar cheese	2 tablespoons Dijon mustard
1 cup parmesan cheese, grated	1 teaspoon dry mustard powder
4 tablespoons butter	1 teaspoon garlic powder
4 tablespoons flour	1 teaspoon onion powder
4 cups milk	1 teaspoon salt
1 cup sour cream	1 teaspoon cracked black pepper
1 tablespoon Worcestershire Sauce	1/4 teaspoon grated nutmeg

Step by Step Instructions

Pre-heat oven to 350 degrees.

Butter a 9 x 13 baking dish and set aside.

Melt butter over medium heat in a large, heavy bottomed saucepan.

Add flour and whisk until it is slightly browned and bubbly.

Add milk and whisk until thickened.

Add dry spices and whisk to combine.

Add Worcestershire and Dijon mustard and whisk well.

Add all but 1 cup of shredded cheddar along with 1/2 cup of parmesan cheese.

Stir until all the cheese is well combined and melted and the sauce is very smooth.

Add in the sour cream and blend well.

Pour the cheese sauce over the cooked macaroni and stir to combine.

Pour the macaroni mixture into the buttered baking dish and top with the remaining 1 cup of shredded cheddar and 1/2 cup of parmesan cheeses.

Bake, uncovered for 30 minutes until browned and bubbly and the top is nice and crispy.

Serve and enjoy!

Enjoy!