



Rigatoni with Four Cheeses

- 1 pound imported rigatoni pasta (stove pipe shape)**
- 2 cups half and half (whipping cream can be used to make a richer sauce)**
- 3 ounces of crumbled gorgonzola cheese**
- 3 ounces of cubed white cheddar cheese**
 (Be sure to use white cheddar, not yellow.
 If unavailable, use Bel Paese or jack cheese)
- 3 ounces of cubed fontina cheese**
- 1/2 cup of imported grated romano cheese**
- 2 tablespoons chopped Italian parsley**
 (Italian is best, but regular will do)
- 2 tablespoons flour**
- 2 tablespoons butter or margarine**



For Sauce: Use a heavy bottom saute pan over medium high heat. Melt butter, then whisk in flour and cook while whisking for 2-3 minutes. Whisk in half and half and continue to whisk gently until mixture comes to a boil. When the sauce thickens enough to coat back of spoon, remove from heat and add Gorgonzola, cheddar, and Fontina cheeses and stir until melted. I like to use a whisk as it helps the sauce to blend well.

Cook pasta in large pot of boiling lightly salted water until *al dente*, tender but firm to the bite. Drain cooked pasta, **DO NOT RINSE**, and put into large serving bowl. Add sauce and fresh parsley, then toss until pasta is well coated. Sprinkle with romano cheese and serve immediately.