

# Macaroni and Cheese Casserole

 **With satisfying heft and bright flavor, this custard based mac and cheese has lots going for it—as long as you can keep the eggs from scrambling!!** 

## Macaroni and Cheese Casserole

(Serves 4 to 6)

**Note: The macaroni will still be firm after cooking according to the directions in step one (it will finish cooking in the oven). The author recommends using Barilla brand “Elbows” for this recipe.**

- 4 ounces (2 cups) elbow macaroni
  - 8 ounces (2 cups) mild cheddar cheese, shredded
  - 2 teaspoons cornstarch
  - 4 Tablespoons unsalted butter
  - ½ cup panko bread crumbs
  - ½ cup finely chopped onion
  - 3 Tablespoons all purpose flour
  - 2 teaspoons dry mustard
  - ⅛ teaspoon cayenne pepper
  - 2 cups water
  - 1 cup heavy cream
  - 2 large eggs plus one large yolk, slightly beaten
  - 2 teaspoons Worcestershire sauce
  - 4 oz. sharp cheddar cheese, shredded (one cup)
1. Adjust oven rack to upper-middle position and heat oven to 375°. Bring 4 quarts water to boil in large saucepan. Add macaroni and 1 tablespoon salt and cook for 5 minutes. Drain macaroni; set aside. Toss mild cheddar with cornstarch; set aside
  2. In now empty saucepan, melt one tablespoon butter over medium-low heat. Add panko and cook, stirring constantly, until golden, about 4 minutes. Transfer to bowl and reserve.
  3. Return saucepan to medium heat and transfer remaining 3 tablespoons butter. Add onion and cook, beginning to soften, about 3 minutes. Stir in flour, mustard, ½ teaspoon salt, ¾ teaspoon pepper, and cayenne and cook, stirring constantly, until fragrant, about 1 minute. Whisk in water and cream and bring

to boil. Reduce heat to medium-low. Simmer until thickened, about 5 minutes.

4. Remove cream sauce from heat and whisk in mild cheddar-cornstarch mixture until melted. Whisk in eggs, yolk, and Worcestershire. Stir in par-cooked macaroni. Transfer macaroni and cheese to 8-inch square baking dish. Sprinkle with sharp cheddar cheese, then panko. Bake until well browned and set, 20 to 25 minutes. Let rest for 20 minutes, serve.

