

FIVE CHEESE MAC AND CHEESE

Ingredients:

2 cups dried macaroni, cooked to tender (about 4-5 cups cooked)
3 cloves garlic chopped
8 tablespoons butter [a cube]
1 1/2 cup milk
1/2 cup white wine
3 Tbs. rice flour
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. paprika
2 cups grated cheese (equal parts Cheddars, Smoked Gouda, Parmesan, Monterey Jack, Havarti)



Directions:

Cook macaroni according to package directions. Drain and set aside. May be made a day ahead. Note: Do not forget to drain and set aside. You do not want the pasta to be “wet.”

In a large sauce pan, melt butter over medium heat. Add garlic and cook about 2 minutes. Add rice flour and stir. Cook 1 minute, let boil and thicken, stirring constantly.

Add milk and wine, stir and let boil to thicken.

Remove from heat and add cheeses and seasonings.

Pour sauce over drained macaroni.

Serve with a crisp salad.

A Cheese Shop Mystery - Berkley Prime Crime

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