
Four-Cheese Macaroni

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 40 minutes

Start to Finish Time: 1 hour 15 minutes

12 ounces cavatappi pasta or macaroni

1/2 cup butter

1/2 cup all-purpose flour

1/2 teaspoon cayenne pepper

3 cups milk

8 ounces (2 cups) white cheddar cheese, freshly shredded

4 ounces (1 cup) Monterey Jack cheese, freshly shredded

4 ounces (1 cup) Fontina cheese, freshly shredded

4 ounces (1 cup) Asiago cheese, freshly shredded

1 1/2 cups soft fresh breadcrumbs

1/2 cup cooked bacon, chopped

1/2 cup chopped pecans

2 tablespoons butter, melted

Preheat the oven to 350 degrees.

Prepare the pasta according to package directions. Drain.

Meanwhile, melt 1/2 cup of butter in a Dutch oven over low heat. Whisk in the flour and cayenne pepper until smooth.

Cook, whisking constantly, for 1 minute. Gradually whisk in the milk. Cook over medium heat, whisking constantly, for 6 to 7 minutes or until the milk mixture is thickened and bubbly. Remove from the heat.

In a medium bowl, toss together the cheddar cheese, Monterey Jack cheese, fontina cheese and Asiago cheese. Reserve 1-1/2 cups of the cheese mixture. Add the remaining cheese mixture and hot cooked pasta to the sauce, tossing to coat. Spoon the mixture into a lightly greased 13 x 9-inch casserole dish. Top with the reserved 1-1/2 cups of cheese mixture.

In a bowl, toss together the breadcrumbs, bacon, pecans and melted butter. Sprinkle over the cheese mixture.

Bake until bubbly and golden brown, 35 to 40 minutes.

Pasta

Per Serving (excluding unknown items): 972 Calories; 80g Fat (73.5% calories from fat); 51g Protein; 14g Carbohydrate; 1g Dietary Fiber; 227mg Cholesterol; 1853mg Sodium. Exchanges: 1/2 Grain(Starch); 6 Lean Meat; 1/2 Non-Fat Milk; 11 1/2 Fat.