

# Gussied Up Mac 'N' Cheese

Kevin Gillespie - Woodfire Grill, Atlanta, GA  
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## Servings: 10

*1 package (16 ounce) cavatappi  
pasta  
1 tablespoon salt  
1/2 pound andouille sausage, casings  
removed  
4 cups heavy cream  
1 package (16 ounce) pasteurized  
prepared cheese product, cut into  
1-inch cubes  
2 cups (8 ounces) freshly shredded  
smoked Cheddar cheese  
1/2 cup aged Gouda cheese, freshly  
shredded  
1/2 cup Parmigiano-Reggiano cheese,  
freshly shredded  
1 package (5 ounce) unsalted kettle-  
cooked potato chips, crumbled*

## Preparation Time: 1 hour 5 minutes

Preheat oven to 375 degrees.

Prepare the pasta according to package directions for al dente, adding salt to the water.

Meanwhile, cut the sausage lengthwise into quarters. Cut each quarter into 1/4-inch-thick pieces.

Saute' the sausage in a Dutch oven over medium-high heat for 3 minutes or until browned around the edges. Drain on paper towels.

Bring the cream to a simmer in a Dutch oven over medium-high heat. Reduce the heat to low and stir in the cheese product. Cook, stirring constantly, until the cheese is melted. Stir in the sausage and remaining cheeses. Cook, stirring constantly, until the cheeses are melted. Remove from the heat. Stir in the hot cooked pasta.

Pour the mixture into a buttered three-quart baking dish or twelve eight-ounce ramekins. Top with the potato chips.

Bake for 20 minutes or until bubbly and browned.

Remove from the oven and let stand for 5 minutes.

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Per Serving (excluding unknown items): 328 Calories; 35g Fat (94.5% calories from fat); 2g Protein; 3g Carbohydrate; 0g Dietary Fiber; 131mg Cholesterol; 675mg Sodium. Exchanges: 1/2 Non-Fat Milk; 7 Fat.