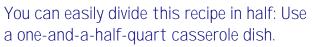


Macaroni and Cheese Williams Sonoma

Williams Sonoma Serves 12





8 tablespoons (1 stick) unsalted butter, plus more for dish

6 slices good white bread, crusts removed, torn into 1/4-to1/2-inch pieces

5 1/2 cups milk

1/2 cup all-purpose flour

2 teaspoons salt

1/4 teaspoon freshly grated nutmeg

1/4 teaspoon freshly ground black pepper

1/4 teaspoon cayenne pepper, or to taste

4 1/2 cups grated sharp white cheddar cheese (about 18 ounces)

2 cups grated Gruyère cheese (about 8 ounces) or 1 1/4 cups grated Pecorino Romano cheese (about 5 ounces)

1 pound elbow macaroni



- 1. Heat the oven to 375°. Butter a 3-quart casserole dish; set aside. Place bread in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour butter into the bowl with bread, and toss. Set bread crumbs aside.
- 2. In a medium saucepan set over medium heat, heat milk. Melt remaining 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour. Cook, whisking, 1 minute.
- 3. While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick.
- 4. Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 11/2 cups Gruyère or 1 cup Pecorino Romano; set cheese sauce aside.
- 5. Fill a large saucepan with water; bring to a boil. Add macaroni; cook 2 to 3 minutes less than manufacturer's directions, until the outside of pasta is cooked and the inside is underdone. (Different brands of macaroni cook at different rates; be sure to read the instructions.) Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce
- 6. Pour mixture into prepared dish. Sprinkle remaining 1 1/2 cups cheddar cheese, 1/2 cup Gruyère or 1/4 cup Pecorino Romano, and bread crumbs over top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes; serve hot.