

## Crab Mac and Cheese

<http://userealbutter.com/2009/02/14/crab-mac-cheese-recipe/>

8 oz. pasta, cooked (radiatore is my favorite shape for this dish, but penne is also nice)  
2 cloves garlic, minced  
1 tsp salt  
4 tbsps butter  
1 tbsp flour  
2 cups whole milk  
2 egg yolks  
8 oz. cheddar cheese, shredded  
1 tsp black pepper, ground  
12 oz. crab meat  
2-3 slices of bread, toasted (I used cracked wheat sourdough)  
butter (optional)

Boil the pasta to al dente. Drain and set aside. Sprinkle salt over the minced garlic and [mash into a paste](#) with the flat of a sturdy and strong knife blade. Melt the butter and garlic paste in a large saucepan over high heat. When the garlic becomes fragrant, whisk in the flour. After a minute or so, the butter mixture should foam. Whisk in the milk and 2 egg yolks until well combined. Stir constantly over medium heat until the sauce thickens and coats the back of a spoon. Add the cheese and stir until it is melted. Season with black pepper (add more salt to taste). Remove from heat and stir in the crab meat and pasta. Pour everything into a 9×13-inch baking dish and spread evenly. Toast the bread (you can butter the bread if you like, but I chose not to) and then pulse in a food processor into coarse crumbs. Sprinkle over the crab mac. Bake at 375°F for 25 minutes. Serve hot.