

## Crab Porcini Mac and Cheese

<http://userealbutter.com/2020/08/03/crab-porcini-mac-and-cheese-recipe/>  
from [La Crema](#)

2 tbsps unsalted butter  
10.5 oz. fresh porcini mushrooms, large dice  
sea salt  
1/2 lb. uncooked pasta (elbow macaroni or short pasta)  
2 cups whole milk  
3 tbsps unsalted butter  
1/4 cup all-purpose flour  
2 cups Gruyère cheese, shredded  
1 cup sharp cheddar cheese, shredded  
1 tsp salt  
1/2 tsp black pepper, freshly ground  
pinch ground nutmeg  
1 lb. cooked crab meat  
1/2 cup toasted bread crumbs  
2 tsps fresh thyme, chopped

Melt 2 tablespoons of butter in a sauté pan over medium-high heat. When the butter begins to bubble, add the diced porcini and sauté. The mushrooms will give up some liquid. Let the liquid boil off and continue to sauté until the mushrooms just start to brown. Remove from pan and set aside. Bring a large pot of salted water to a boil. Add the pasta and boil for 6-8 minutes until al dente. Drain the pasta and set aside.

Preheat oven to 375°F.

In a small saucepan, heat the milk on low heat. Melt 3 tablespoons of butter over medium heat in the pot you used to cook the pasta. When the butter begins to bubble, whisk the flour into the butter and reduce the heat to medium-low. Stir for about 2 minutes. Slowly whisk the hot milk into the mixture and cook for 1-2 minutes until it is thickened and smooth. Remove from heat. Stir in the cheeses, salt, pepper, and nutmeg. Stir in the crab, cooked porcini, and the pasta.

Pour the mac and cheese into an 8×8-inch or similarly sized baking dish or divvy among smaller baking ramekins. Sprinkle the tops with bread crumbs and fresh thyme. I set the dish or ramekins on a foil-lined baking sheet to catch any overflow during baking. Bake 30-35 minutes until the tops are browned and bubbling. Serve hot. Serves 4-6.