

## Mac and Cheese (Two Ways)

<http://userealbutter.com/2013/04/03/mac-and-cheese-recipe/>  
from [World's Best Mac and Cheese](#)

### version #1: bechamel sauce version

butter to grease baking dish  
6 oz. penne  
2 cups Beecher's cheese sauce (see below)  
1 oz. (1/4 cup) cheddar cheese, grated  
1 oz. (1/4 cup) Gruyère cheese, grated  
1/4-1/2 tsp chipotle powder

### beecher's cheese sauce

*makes 4 cups – you only need 2 cups for the recipe*

4 tbsps unsalted butter  
1/3 cup all-purpose flour  
3 cups whole milk  
14 oz. (3 1/2 cups) cheddar cheese, grated or shredded  
2 oz. (1/2 cup) jack cheese, grated or shredded  
1/2 tsp coarse salt  
1/4-1/2 tsp chipotle powder  
1/8 tsp garlic powder

**Make the sauce:** Melt the butter in a saucepan over high heat. When the butter is completely melted and begins to bubble, add the flour all at once and whisk it for 2 minutes. It will turn brownish, just keep whisking. Slowly add the milk while constantly whisking. Continue to whisk until the sauce thickens which should be about 10 minutes. Remove the sauce from the heat. Stir in the cheddar and jack cheeses, salt, chipotle powder, and garlic powder until the cheese is melted (about 3 minutes). This sauce can be made ahead and refrigerated in an airtight container for up to 3 days. Makes 4 cups.

**Make the mac and cheese:** Butter an 8-inch square or otherwise shaped baking dish. Preheat the oven to 350°F. Cook the penne 2 minutes less than the package instructions indicate. Drain the pasta and rinse in cold water. Place the pasta in a large bowl and gently mix with 2 cups of cheese sauce. Pour the pasta and cheese sauce into the baking dish. Sprinkle the cheddar and Gruyère cheeses evenly over the pasta. Sprinkle the chipotle powder over the cheeses. Bake for 20 minutes. Let stand for 5 minutes before serving. Serves 4.

## **version #2: custard-based sauce version**

butter for baking dish  
6 oz. penne  
custard cheese sauce  
1 oz. (1/4 cup) cheddar cheese, grated  
1 oz. (1/4 cup) Gruyère cheese, grated  
1/4 cup bread crumbs

### **custard cheese sauce**

*makes 2+ cups*

2 cloves garlic, minced  
1/2 tsp salt  
4 tbsps unsalted butter  
1 tbsp flour  
2 cups whole milk  
2 egg yolks  
8 oz. cheddar cheese, shredded  
1 oz. jack cheese, shredded  
black pepper to taste  
pinch chipotle powder

**Make the custard cheese sauce:** On a cutting board, sprinkle the salt over the minced garlic and mash it with the flat of a knife. Place the butter in a saucepan and melt it over medium high heat. Add the salt and garlic paste, stirring until the garlic becomes fragrant. Stir in the flour. Slowly pour the milk into the pan, whisking constantly until just starts to boil. Remove the pan from the heat. Place the two egg yolks in a medium bowl. While whisking the yolks, ladle a cup of the hot milk into the bowl and make sure the yolks are completely incorporated. Add another ladle of milk into the bowl while whisking. Pour the egg yolk-milk mixture back into the saucepan and set the flame on medium high. Stir with the whisk constantly until the sauce thickens (a few minutes). Remove the sauce from the heat and stir in the cheddar and jack cheeses. Add a little black pepper and a pinch of chipotle powder to taste. Makes 2+ cups.

**Make the mac and cheese:** Butter an 8-inch square or otherwise shaped baking dish. Preheat the oven to 350°F. Cook the penne 2 minutes less than the package instructions indicate. Drain the pasta and rinse in cold water. Place the pasta in a large bowl and gently mix with the custard cheese sauce. Pour the pasta and cheese sauce into the baking dish. Sprinkle the cheddar and Gruyère cheeses evenly over the pasta. Sprinkle bread crumbs on top. Bake for 20 minutes. Let stand for 5 minutes before serving. Serves 4.