

## Martha Stewart's Macaroni and Cheese

<http://userealbutter.com/2008/03/05/macaroni-and-cheese-recipe/>  
*with some slight modifications*

8 tbsps unsalted butter  
1 cup bread crumbs  
5 1/2 cups milk  
1/2 cup all-purpose flour  
2 tsps salt  
1/4 tsp freshly grated nutmeg  
1/4 tsp freshly ground black pepper  
1/4 tsp cayenne pepper, or to taste  
18 oz. sharp cheddar cheese, grated  
8 oz. Gruyère cheese, grated or 5 oz Pecorino Romano, grated  
1 lb. elbow macaroni  
3 oz. pancetta, sliced into strips

Heat the oven to 375°F. Butter a 3-quart casserole dish; set aside. In a medium saucepan set milk over medium heat. Melt 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour and whisk to make a roux. While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick. Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1 1/2 cups Gruyère or 1 cup Pecorino Romano; set cheese sauce aside.

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. Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce. Stir in the pancetta. Pour mixture into prepared dish. Sprinkle remaining 1 1/2 cups cheddar cheese, 1/2 cup Gruyere 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.