

Macaroni and Cheese

by [StumpChunkman](#) on November 5, 2008

Table of Contents

intro: Macaroni and Cheese	2
step 1: Ingredients	2
step 2: Preparation	3
step 3: Boil the Mac	4
step 4: Adding Ingredients	4
step 5: Swapping Containers	6
step 6: Enjoy	7
Related Instructables	8
Advertisements	8
Customized Instructable T-shirts	8
Comments	9

intro: Macaroni and Cheese

Amazing mac and cheese recipe with 5:1 cheese to pasta ratio - it's the ultimate tour of Italian greatness, in America!



step 1: Ingredients

The Cheeses:

- 3oz Cream
- 6oz Smoked Ricotta (you can use regular if you like)
- 8oz Monterey Jack
- 12oz Gouda (divided)
- 12oz Fontina (divided)

The Rest:

- 16oz (1 lb) elbow macaroni
- 2tbs Butter
- 2 cans Fat Free Evaporated Skin Milk

Not Pictured:

- Salt and Pepper
- Parsley

Tools

- Pot large enough to fit all ingredients
- 9x13 baking dish
- Colander



Image Notes

1. Low Fat if fine for cheeses, but I wouldn't recommend fat free.

step 2: Preparation

Separate and grate 4oz of Fontina and 4oz of Gouda to use later.
 Slice or crumble hard cheeses so they melt easier when put into warm noodles.
 (you can do this while water is warming up and boiling in the following step.)

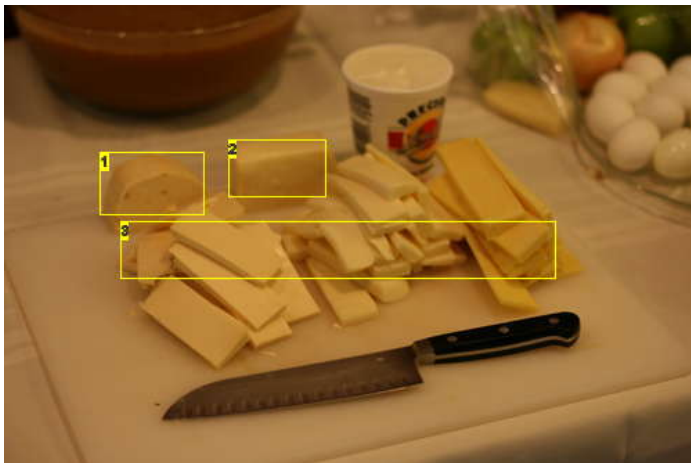


Image Notes

- 1. This will be grated
- 2. This too will be grated
- 3. All of the hard cheese is cut to melt easier in hot macaroni.

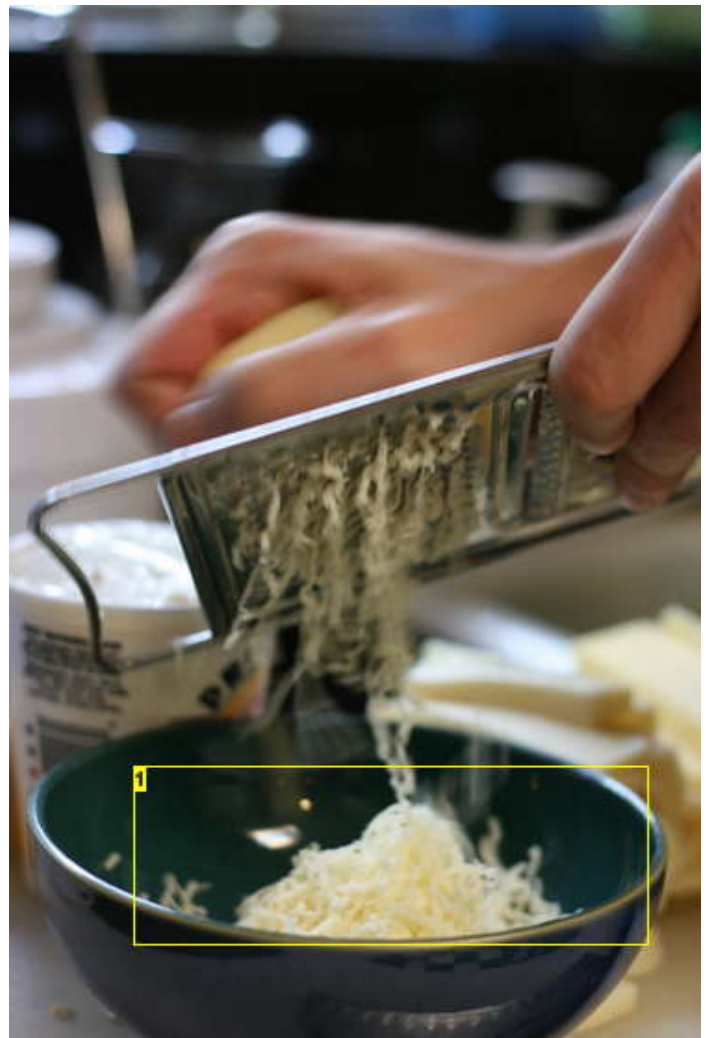


Image Notes

1. Grating the two 4oz blocks of cheese

step 3: Boil the Mac

Look at the directions on your box of macaroni noodles, and cook for one minute less than optimal time.
(The noodles will continue to cook in the oven.)

When noodles are finished, strain in colander and put back into pot.

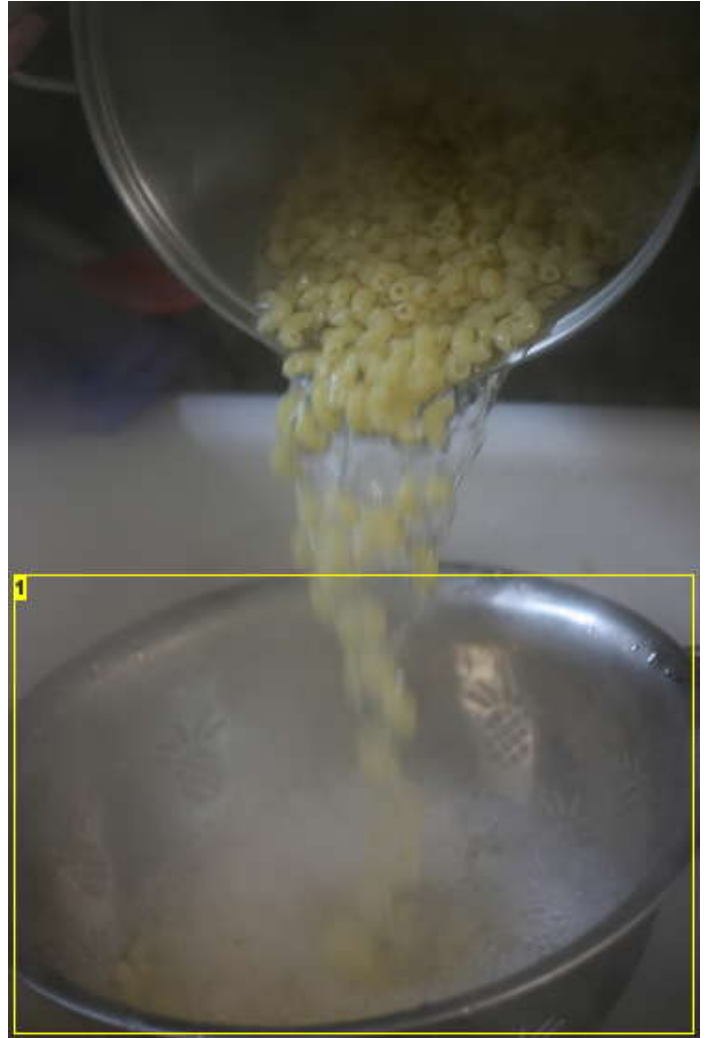


Image Notes

1. straining noodles

step 4: Adding Ingredients

Preheat to 350 degrees.

Add butter & Condensed Milk to noodles, mix until butter melts

Add all Cream, Ricotta and Monterey Jack Cheese,
also add 8oz Gouda & 8oz Fontina

Mix everything together until mostly melted.

Add salt, pepper and parsley to taste.

Mix thoroughly.



Image Notes
1. adding condensed milk



Image Notes
1. Attempting to add butter without getting any on my fingers. the wrapper can be used later to wipe down the pan.



Image Notes
1. Mixing in a little cheese at a time.



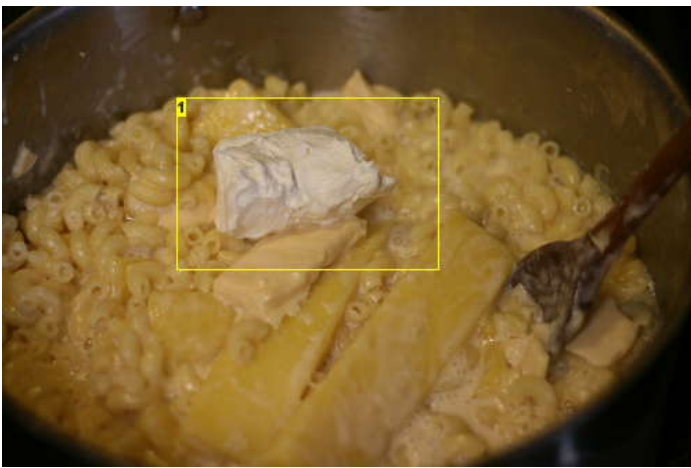


Image Notes

1. Mmmmm...cream cheese.



Image Notes

1. Parsley, and a little salt and pepper, poured from the shakers, so I have no idea on exact amounts.



Image Notes

1. slightly chunky, and ready to put into pan.

step 5: Swapping Containers

Pour Noodles from pot to 9x13 baking dish

sprinkle top with 4oz grated Gouda and 4oz grated Fontina

Place pan in preheated oven

wait 30 minutes, check

If the top looks golden brown, it's ready to take out.

If not, leave in for an extra 5 minutes.

Continue checking every five minutes.

Shouldn't require more than 45 minutes.

When golden brown, take out and let cool.



step 6: Enjoy

Dish out, and enjoy your mac and cheese.

This is one of my favorite pasta dishes, prepared with Smoked Gouda to give it a slightly different flavor.

Everyone who's tried this, has expressed how much they enjoyed it. If you're wary about the smoked taste though, swapping in regular Gouda will produce the an excellent, non smoked flavor.



Related Instructables



Antipasta by trebuchet03



Mac and Cheese, Top Ramen Style! by tstartrekdude



Thanksgiving Cheese Mobiss - With Bacon, Spinach, Garlic, & Roasted Pine Nuts by BentSlightly



Easy garlic bread and cheese by robbyt1961



Holiday Cheese Ball with Sun-dried Tomatoes by aliciak



Goat Cheese Pizza by lebowski



Portobello Mushroom with Grilled Feta Burger by itschrys




Gourmet Steak Pinwheels by EviLNinJa

Make a Custom Shirt at the Instructables Store

Comments

8 comments [Add Comment](#)


 **tercero** says: Nov 6, 2008. 4:17 AM [REPLY](#)
Wow.
Looks good. I wouldn't eat it because of the fat and cholesterol content but I bet it's delicious.

 **StumpChunkman** says: Nov 6, 2008. 7:20 AM [REPLY](#)
Yeah, that's why I only make this once or twice a year.
It's one of those special treats that I can only eat on occasion.


 **I_am_Canadian** says: Nov 5, 2008. 5:54 PM [REPLY](#)
This could lead to some constipation, if you know what I mean.

 **guitarman63mm** says: Nov 5, 2008. 6:58 PM [REPLY](#)
Can't say I do. CoMstipation?

 **I_am_Canadian** says: Nov 5, 2008. 7:01 PM [REPLY](#)
Oops.
Constipation.

 **srhadaham** says: Nov 5, 2008. 5:58 PM [REPLY](#)
That is a lot of cheese

 **GorillazMiko** says: Nov 5, 2008. 5:10 PM [REPLY](#)
That looks really good, but I know I don't have all the ingredients.
What is an approximate price all of the ingredients will cost?
+5/5 stars.

 **StumpChunkman** says: Nov 5, 2008. 5:28 PM [REPLY](#)
Sadly that really depends on your location, the store you shop at and a lot of other things.
I think I ended up spending about thirty dollars. But when you consider that it can feed at least six people on its own, that's not too expensive.
With the rest of the food that was served with it, it fed twelve people with enough left over for most everyone to have some for lunch the following day.
