

## HOMEMADE MACARONI AND CHEESE

Preheat oven to 350 degrees and butter a 3 or 4 quart baking dish.

1 pkg (1 pound) elbow macaroni  
7 tablespoons of unsalted butter  
1/2 cup of flour  
3 cups of milk  
1 cup of cream  
2 cups grated cheddar cheese  
1/2 cup parmesan cheese  
1/2 cup grated gruyere cheese  
bread crumbs  
1 and 1/4 teaspoon dry mustard  
1 teaspoon cumin  
1 teaspoon smoked paprika  
pinch of cayenne (optional)

In a heavy sauce pan melt 6 tablespoons of butter. Add flour and stirring constantly make a roux. Add milk and cream in a stream and continue stirring. Add spices, salt & pepper to taste. Stir occasionally as it thickens.

While the sauce is being prepared bring a kettle of salted water to boiling and add the macaroni. Cook until al dente about 7 minutes.

Stir together the macaroni, sauce and cheeses, (holding half the parmesan in reserve) until well mixed and transfer into the prepared baking dish.

In a separate bowl add the remaining parmesan to the bread crumbs and sprinkle over the top of the macaroni. Dot the top with the remaining 1 tablespoon of butter. Bake 25 to 30 minutes until golden and bubbling.