

## Featured Recipe

### HOMEMADE BAKED MAC AND CHEESE

To pair with  
2017 CHARDONNAY  
CUVÉE DIANA

Adapted from *Mom on Timeout*

[www.momontimeout.com](http://www.momontimeout.com)

*Serves 12 people*



### Ingredients

16 OZ. ELBOW MACARONI, COOKED  
1 TABLESPOON EXTRA-VIRGIN OLIVE OIL  
6 TABLESPOONS UNSALTED BUTTER  
 $\frac{1}{3}$  CUP ALL-PURPOSE FLOUR  
3 CUPS WHOLE MILK  
1 CUP HEAVY WHIPPING CREAM  
4 CUPS SHARP CHEDDAR CHEESE

2 CUPS GRUYERE CHEESE  
SALT AND PEPPER TO TASTE

#### TOPPING:

$1\frac{1}{2}$  CUPS PANKO CRUMBS  
4 TABLESPOONS BUTTER  
 $\frac{1}{2}$  CUP PARMESAN CHEESE  
 $\frac{1}{4}$  TEASPOON SMOKED PAPRIKA

## *Method*

Preheat oven to 350F. Lightly grease a large 3- or 4-quart casserole or baking dish and set aside.

Combine shredded cheeses in a large bowl and set aside.

Cook the pasta one minute less than the package directions. Remove from heat, drain and place in a large bowl. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool.

Melt butter in a deep saucepan.

Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.

Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface, and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.

Add 2 cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.

Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.

Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.

In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

You can prepare the mac and cheese ahead of time, but do not add the panko crumb topping until just before baking.

*I paired this with a nicely chilled bottle of 2017 Chardonnay, Cuvée Diana.*

*Depending on the other dishes you are serving, it will also be delicious with a bottle of a Longoria red wine. Enjoy!*

*-Diana Longoria*