

# Dinah's Kitchen

## All American Mac and Cheese

- 2 pounds pasta
- 3 tablespoons unsalted butter
- 6 tablespoons flour
- 1 teaspoon mustard
- 1/4 teaspoon white pepper
- 2 cups chicken broth
- 3 1/2 cups milk
- 30 ounces shredded cheeses\*
- 1/4 Panko bread crumbs

Boil and drain pasta. Melt butter in large saucepan. Whisk flour into butter to make a paste. Add mustard and pepper.

Slowly add chicken broth and milk. Bring to a simmer, whisking often, until large bubbles form. Slowly add cheeses.

In large buttered baking pan pour cheese mixture over pasta. Top with panko crumbs.

Bake in 350\* oven for 25 minutes or until top is golden brown and cheese bubbles around the edges.

\*I use shredded "Quattro Fromage" available from Trader Joe's and organic cheddar.