

## **Mac & Cheese**

adapted from Food Network

Aida Mollenkamp's Sage Butter Macaroni and Cheese

1 Tablespoon butter	
1 oz grated Parmesano-Regiano cheese (about 1 cup)	3 oz grated Parmesano-Regiano cheese
¼ cup dry bread crumbs	6 oz shredded Gruyere cheese
	4 oz shredded aged cheddar cheese
	4 oz mascarpone cheese
1 pound macaroni	¾ teaspoon salt
	pepper to taste
3 Tablespoons thinly sliced sage	
2 Tablespoons butter	

For camp a good combination is Parmesan, Smoked Gruyere, Smoked cheddar and aged cheddar. Feel free to substitute your favorite cheeses for the Gruyere, cheddar and mascarpone cheeses.

Melt 1 T butter. Mix with 1 cup Parmesan and all the bread crumbs. Set aside. For advance prep, put this topping into a labeled baggie and store in the fridge a few days before the camp.

Boil water for the pasta. Heavily salt the water and add the macaroni. Cook for half the usual time. Drain the pasta water, reserving 1 cup for later.

Meanwhile, melt the remaining 2 T butter in a skillet. When the butter begins to foam, add the sage and cook until crisp. If you don't have fresh sage leaves, you can flavor the butter with 1 Tablespoon of ground sage.

Return pasta to the pot on low heat. Add the reserved pasta water. Pour sage butter over the pasta, add all the remaining cheese and season with salt & pepper. Stir until the cheeses have melted and the pasta is evenly coated.

Turn the pasta into a 12" cast iron skillet (or baking dish at home). Top mac-n-cheese with the Parmesan-bread crumb mixture. Cover the skillet with a large dutch oven lid loaded with 20+ coals. Broil until the top is nicely browned (at home this is a few minutes under the oven broiler).