

# Colorado River of Cheese and Macaroni

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	ounces	dry white wine
1	tablespoon	ground mustard
1	teaspoon	paprika
1	teaspoon	salt
1/2	teaspoon	white pepper
4	cups	sharp cheddar cheese - shredded
1	cup	asiago Cheese - shredded
1	cup	parmesan cheese - grated
2	pounds	elbow macaroni

Bring Bechamel Sauce to a simmer over low heat. Add the white wine and stir to combine. Stir in the mustard, paprika, and salt and pepper. Gradually add the cheeses, reserving about 1/4 cup of each to top the casserole. Stir sauce between each cheese addition. Simmer until well blended.

Cook macaroni until al dente.

Preheat oven to 375.

In a large casserole dish, add 1/2" of warm cheese sauce. Fill with drained macaroni. Top with another layer of cheese sauce, covering completely and sprinkle with reserved cheese. Bake until top is brown, 20-25 minutes.