

Southern Style Macaroni and Cheese

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1 1/2	teaspoons	kosher salt
8	ounces	elbow macaroni
		butter
7	ounces	extra sharp cheddar - 1/2" cubes
6	ounces	extra sharp cheddar - grated
2	tablespoons	flour
1	teaspoon	flour
1 1/2	teaspoons	dry mustard
1/4	teaspoon	black pepper
1/4	teaspoon	nutmeg - grated
1/8	teaspoon	cayenne
2/3	cup	sour cream
2		egg - lightly beaten
1 1/2	cups	half and half
1 1/2	cups	heavy cream
1/3	cup	onion - grated
1	teaspoon	Worcestershire sauce

Heat oven to 350. Bring a 4 qt saucepan of salted water to a boil. Add pasta and cook until cooked halfway through, about 3 minutes. Drain pasta and transfer to a greased 9x13 baking dish. Stir in the cubed cheddar and set aside.

Combine 1.5 tsp salt, flour, mustard, black pepper, nutmeg and cayenne in a large mixing bowl. Add the sour cream and the eggs and whisk until smooth. Whisk in the half and half, heavy cream, onions, and worcestershire. Pour egg mixture over the pasta and stir to combine. Sprinkle the grated cheese evenly over the surface. Bake until set around edges but still a bit loose in center, about 30 minutes. Let cool for 10 minutes before serving.