

BILLINGS
FARM & MUSEUM

Eat Local



APRIL

THIS MONTH'S RECIPE:

MAC & CHEESE

TOTAL MILES FROM BILLINGS FARM & MUSEUM: 169

MAC & CHEESE

INGREDIENTS

- 1 lb. Dried Pasta
- ½ Cup Unsalted Butter
- ½ Cup All Purpose Flour
- 1 ½ Cups Whole Milk
- 2 ½ Cups Half and Half
- 4 Cups (16oz) Grated Billings Farm Woodstock Reserve Cheddar Cheese
- 2 Cups (8oz) Grated Billings Farm Smoked Cheddar
- ½ Tablespoon Salt
- ½ Teaspoon Black Pepper

WHERE WE FOUND THEM

- Vermont Fresh Pasta
- Cabot Creamery
- King Arthur Flour
- Norwich Creamery
- McNamara Dairy
- Billings Farm & Museum

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RECIPE

1. Preheat oven to 325° F and grease with butter a 9x13 in. baking dish.
2. Bring a large pot of water to boil. Add the pasta and cook for one minute less than instructed on package for al dente. Drain and set aside.
3. While water is coming up to a boil, grate cheeses and mix.
4. Melt butter in a large saucepan over medium heat. Sprinkle in flour and whisk to combine. Mixture will look like wet sand. Cook for one minute, whisking often. Slowly pour in 1 cup of milk and 1 cup of half and half, while whisking constantly, until smooth. Pour in the remaining milk and half and half, whisk constantly until combined and smooth.
5. Continue to heat over medium heat, whisking constantly, until thickened.
6. Remove from heat and add spices and 3 cups of cheese, stirring to melt and combine until completely smooth.
7. In a large mixing bowl, combine the drained pasta and cheese sauce, stirring to combine fully. Pour half the pasta mixture into the prepared baking dish. Top with 1 ½ cups of cheese then top with remaining pasta mixture.
8. Sprinkle top with the last 1 ½ cups of cheese and bake for 15 minutes, until cheese is bubbly and lightly golden brown.

Notes:

- To get 4 cups of cheddar, use a 16 oz. bar.