

Smoked Gouda Macaroni & Cheese

16 oz. package elbow macaroni
6 tablespoons butter
¾ cup plain flour
5 cup whole milk
¾ teaspoon cayenne pepper
2 ½ cups smoked gouda cheese - shredded
1 ½ cups cheddar cheese - shredded
1 ½ cups swiss cheese - shredded
1 ½ cups parmesan cheese - shredded
3 pieces old bread - cubed
¼ cup parmesan cheese - shredded
2 tablespoons butter - melted

Preheat oven to 350 degrees

Boil macaroni according to package directions - drain & set aside
Melt butter in pot and add flour to make a roux. Whisk milk and cayenne pepper into roux and cook over medium heat until thickened. Add cheeses and stir until melted. Add macaroni to cheese mixture and pour into 9 X 13 baking dish. Top with bread crumbs & ¼ cup parmesan cheese. Drizzle melted butter over top and bake in oven for 30 minutes or until bubbly.