



Math N' CHEESE

Follow the instructions to make The Creamery's favorite mac n' cheese recipe.

cooking the mac

Bring a pot of water to a boil and cook macaroni 1 minute shy of package instructions. Drain, toss in olive oil and set aside.

Return the pot to the stove over medium heat. Add butter to melt. Whisk in flour until absorbed by the butter to create a roux.

While continuing to whisk, slowly pour in the milk to ensure the mixture fully incorporates and is free of lumps.

Reduce heat to medium-low and add in garlic salt. Cook to thicken while constantly whisking, about 5 minutes.

Remove pot from heat and stir in cheeses until fully combined and melted.

Serve immediately by dishing into bowls and topping with bread crumbs.

cooking the topping

Bring a skillet to medium-low heat.

Add butter to melt then stir in panko, parsley flakes and garlic salt.

Toast, stirring constantly, until browned and aromatic, about 5 minutes.

Set aside until ready to top the mac n' cheese.

What kind of cheese is not your cheese?

NACHO CHEESE

Recipe credit to:
halfandhalfmag.com