

## THE ULTIMATE MAC AND CHEESE

- 1 ¾ cups small elbow macaroni
- 1 ¼ cups extra sharp cheddar cheese cut into small cubes (about 5 oz)
- 2 tbl + 2 tsp. flour
- 1 ½ tsp. salt
- 1 ½ tsp. dry mustard
- ¼ tsp. black pepper
- 1/8 tsp. cayenne pepper
- 1/8 tsp. nutmeg
- 1 1/3 cup half and half
- 1 1/3 cup whipping or heavy cream
- 2/3 cup sour crème
- 2 large eggs
- ¾ tsp. Worcestershire sauce
- 1 ¼ cups packed grated extra sharp cheddar cheese about 5 oz/

preheat oven to 350 degrees.

Spray 13x9 glass dish with cooking spray

Cook macaroni in large saucepan of boiling salted water until tender. Drain pasta.

Transfer to prepared dish. Mix in cubed cheese.

Whisk flour, salt, mustard powder, black pepper, cayenne and nutmeg in medium bowl until no lumps remain. Gradually whisk in half and half, then whipping crème, and sour cream. Add eggs and Worcestershire sauce. Whisk to blend. Pour over macaroni. Stir to blend. Sprinkle with grated cheese.

Bake until just set around edges but sauce is still liquid in center, about 25 minutes. Remove from oven let stand 10 minutes to thicken slightly.