

HAM & GRUYERE MAC & CHEESE RECIPE FOR THE HOME CHEF



Serves 4-6

Ingredients:

Cheese Sauce:

- 1 pint cream
- 6 oz cheese (your choice)
- 1 Tb. Butter
- 1 Tb. flour
- Salt and pepper to taste

Preparation:

1. Mix the butter and flour together in your hands and set aside.
2. Bring the cream to a low simmer in a thick bottomed pot.
3. Add the butter/ flour blend and stir with a whisk until smooth and slightly thickened (about 5 minutes).
4. Take the pot off the heat, add the cheese and whisk until smooth, season to taste and set aside until ready to assemble.

Ingredients:

Ham & Gruyere Mac:

- 1 lb. elbow macaroni noodles, cooked to directions on box and drained
- 2 Tb. olive oil

- 1 lb. applewood smoked ham, diced
- 2 oz. vegetable broth or water
- 6 oz. gruyere cheese, shredded
- ½ c. breadcrumbs
- 1 bunch green onion, thinly sliced at an angle

Assemble:

1. In a skillet over medium heat add oil, ham and vegetable broth. Sauté until liquid is evaporated and ham is just beginning to brown.
2. Plate hot and drained elbow noodles in a serving bowl

Ladle



1 year ago



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