



Serious Mac and Cheese

Source: www.foodandwine.com

Ingredients

2 cups Fusilli Pasta
4 Tbsp unsalted butter
¼ cup all-purpose flour
3 cups milk
Salt and freshly ground pepper
2/3 cup crumbled Buttermilk Blue cheese
2 cups mixed shredded semi-hard cheeses, such as Fontina and Swiss

Directions

In a medium saucepan of boiling salted water, cook the Fusilli until al dente, drain well.

Meanwhile, in another medium saucepan, melt the butter over low heat. Whisk in the flour until a paste forms. Gradually whisk in the milk until smooth. Bring the sauce to a boil over moderately high heat, whisking, until thickened. Off the heat, stir in the mixed shredded cheeses until melted. Season with salt and pepper.

Add the Fusilli to the hot cheese sauce and stir to coat. Sprinkle on the crumbled Buttermilk Blue cheese and serve.

Pair this with the Madroña 2010 New-World Port