

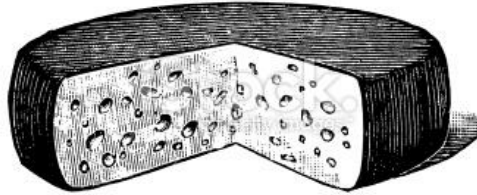
## Macaroni and Cheese

(Source: *Food Network – Giada De Laurentiis*)

Yield: 6 servings

Butter, for greasing dish

12 oz	wide egg noodles
2 cups	heavy cream
2-1/2 cups	whole milk
2 tsp	all-purpose flour
½ tsp	salt, plus more for pasta water
¼ tsp	freshly ground black pepper
2 cups (packed)	grated Fontina (can substitute mild provolone, or gruyere, or gouda)
¾ cup (packed)	finely grated Parmesan
¾ cup (packed)	grated mozzarella
4 oz	cooked ham, diced (optional)
2 Tbsp	finely chopped fresh Italian parsley leaves



1. Preheat oven to 450°F.
2. Butter a 13x9" glass baking dish and set aside. Cook the noodles in a large pot of boiling salted water until tender but still firm to bite, stirring frequently, about 5 minutes. Drain well, but do not rinse.
3. Whisk the cream, milk, flour, ½ tsp salt, and pepper in large bowl to blend. Stir in 1 cup Fontina, ½ cup Parmesan, ½ cup mozzarella, ham (if using), and parsley. Add the noodles and toss to coat.
4. Transfer the noodle mixture to the prepared baking dish. Toss in the remaining 1 cup Fontina, ¼ cup Parmesan, and ¼ cup mozzarella in a small bowl to blend. Sprinkle the cheese mixture over the noodle mixture.
5. Bake until the sauce bubbles and the cheese melts and begins to brown on top, approximately 40 minutes. Let stand for 10 minutes before serving.