



Ultimate Mac and Cheese

Everyone will warm up to this classic, creamy comfort food. Made with [Pamela's Elbow Pasta](#) and [Bread Mix](#).

Ingredients

- 1 box [Pamela's Elbow Pasta](#) (8 oz.)
- 1½ TBSP [Pamela's Bread Mix](#)
- 1/8 tsp dry mustard
- 1/8 tsp cayenne
- 2 TBSP butter
- 1 shallot, minced fine
- ¼ tsp salt
- 1/8 tsp black pepper
- ¼ tsp paprika
- 1 bay leaf
- 1 large sprig fresh thyme
- ¾ cup milk
- 2 oz. Gouda cheese, grated
- 3 oz. sharp aged Cheddar cheese, grated
- 2 oz. Fontina cheese, grated
- 2 oz. Gruyere cheese, grated and reserved for topping
- ½ cup Pamela's [Amazing Bread Crumbs](#), toasted

Directions

Toast the Pamela's Bread Mix in a large saucepan pan over medium heat, stirring constantly until it turns a soft light golden color. Remove from heat, add cayenne and dry mustard, and remove from pan.

Melt the butter in the saucepan. Sauté the shallot, salt, pepper, paprika, bay leaf, and thyme about 5 minutes, until shallots are transparent and soft. Add the toasted flour and cook until thick, about a minute. Slowly add the milk, stirring constantly. Cook on medium heat until thickened and the mixture coats the back of a spoon.

Remove from heat and slowly stir in Gouda, Cheddar and Fontina cheeses. Stir until smooth. Cook pasta in salted boiling water for 9 minutes (al dente) and drain well. Immediately toss with sauce and pour into buttered baking dish. Spread the Gruyere on top and sprinkle with toasted bread crumbs.

Bake in 325° oven for 20 to 30 minutes, just until bubbling. To brown the top a little, use the broiler for a minute or two. Let sit for 10 minutes before serving.

Chef's Note: You can make the bread crumbs from any kind of Pamela's bread or rolls.

