

# KITCHEN AFFAIRS

*for the serious cook*

WOODLAND CENTER  
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## **BAKED MACARONI and GORGONZOLA CHEESE**

(Adapted from Stephen Lee)

(Serves 6)

2 cups	whole milk
5 TaBleSPoons	unsalted butter, divided use
3 TaBleSPoons	all-purpose flour
6 ounces	crumbled Gorgonzola cheese
4 dashes	hot pepper sauce
8 ounces	macaroni, cooked <i>al dente</i>
2 TaBleSPoons	freshly grated Parmesan Cheese
3/4 cup	dried bread crumbs

Preheat an oven to 375°F.

Generously grease a 1½-quart baking dish and set aside.

Put the milk into a saucepan and warm over low heat. Melt 3 TaBleSPoons of the butter in another larger heavy-bottomed saucepan over medium heat. Add the flour and cook, stirring constantly, until the flour foams and cooks, about 2 minutes. Slowly add the warmed milk to the flour while using a whisk to combine, cook until the sauce thickens.

Stir in the Gorgonzola cheese and hot pepper sauce and mix well.

Add the cooked macaroni to the sauce and combine well. Pour into the prepared baking dish and level with a spatula. Combine the Parmesan cheese and bread crumbs in a small bowl and sprinkle evenly over the top of the macaroni. Dot with the remaining butter.

Bake in a preheated oven until the sauce is bubbling and the top is nicely browned, about 25 minutes.