



# Let's Make The Best Creamy Macaroni and Cheese Ever!

From Jenni Field

## What you need:

1 pound short pasta	2 oz cream cheese
3 T unsalted butter	1/2 cup sour cream
1 t kosher salt	8oz sharp cheddar
freshly ground black pepper	8 oz Colby jack
1 T dry mustard powder	4 oz Parmesan
2 t turmeric	
1 1/2 t sweet or smoked paprika	
1 1/2 t onion powder	
1/2 t garlic powder	
3 T all purpose flour	
1 quart whole milk	

## Other stuff to know:

For topping, either sprinkle on some paprika and some black pepper or combine 1 cup crushed Goldfish or other cheese crackers, 1/2 cup panko, 1/4 teaspoon cayenne and 2 T butter. Mix well and use that as a topping.

## What to do:

Preheat oven to 400F. Bring a large pot of water to a boil. In another large pot, melt butter. When sizzling, add salt, pepper, mustard powder, turmeric paprika, onion powder and garlic powder. Cook for 45 seconds. Add flour and cook 2-3 minutes. Add the milk and bring to a boil. Simmer 5 minutes. Salt the pasta water and cook pasta for 5-6 minutes. Off the heat, whisk in cream cheese and sour cream. Then add grated cheese by the handful and whisk until melted and smooth. Drain pasta and add to cheese sauce. Stir well. Pour in pasta. Top if desired (see Other Stuff). Bake 12 mins.

