

Mac and Cheese

A simple stovetop mac and cheese, based on a recipe from Serious Eats ¹.

Recipe

Place macaroni in a medium saucepan and add cold water to cover. Add a pinch of salt and bring to a boil over high heat, stirring frequently. Continue to cook, stirring, until water has been almost completely absorbed and macaroni is just shy of al dente, about 6 minutes.

170 g (6 oz)		elbow macaroni
1 pinch		salt

Add evaporated milk and bring to a boil. Add grated cheddar cheese, or any good melting cheese, such as Fontina, Gruyère, or Jack. Reduce heat to low and cook, stirring continuously, until cheese is melted and liquid has reduced to a creamy sauce, about 2 minutes longer.

180 ml (6 oz)		evaporated milk
170 g (6 oz)		mild or medium cheddar, grated (or Fontina, Gruyère, or Jack)

Season to taste with more salt and serve immediately.

<i>totaste</i>		salt
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¹ <https://www.seriouseats.com/ingredient-stovetop-mac-and-cheese-recipe>