



## Pimento Cheese Mac 'n Cheese

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Serves 10 as a side item

### Ingredients:

2 ½ cups dried Macaroni  
3-4 quarts Water for boiling  
2 TBSP Unsalted Butter  
2 TBSP Flour  
2 oz. Sharp Cheddar Cheese grated  
(Cabot Seriously Sharp)  
*(Do not use pre-shredded cheese)*  
2 oz. Pepper Jack Cheese grated (Cabot)  
2 oz. Yellow American Cheese (0.125 lbs.) cubed  
⅓ cup Mayonnaise (Hellman's)  
1 jar (4 oz.) Pimento drained (store brand)  
12 oz. Evaporated Milk (PET)  
½ cup Milk  
¼ tsp Garlic Powder  
¼ tsp Onion Powder  
¼ tsp Cayenne Pepper  
½ tsp Sea Salt (Cerulean Seas)  
Freshly Cracked Black Pepper (about 10 turns of a pepper grinder)  
Chopped Flat Leaf Parsley for garnish



### Directions:

In a small saucepan over low heat, combine the milk and evaporated milk and warm (do not simmer). Bring the water to a boil in a large pot and salt liberally. Add the macaroni to the boiling water, and boil for 7 minutes. Meanwhile, melt the butter in a large deep skillet over medium heat. Add the flour and stir continuously for about 2 minutes. Whisk in the milk making sure there are no lumps and stir until the milks starts to thicken slightly (2-3 minutes). Whisk in the mayonnaise until incorporated and then slowly whisk in the cheese. When the cheese has melted, add seasonings and heat the mixture for about a minute whisking continuously. Stir in the pimento. When the macaroni is ready, drain (reserving some of the pasta water). Add the macaroni to the pan and stir to coat evenly with the cheese mixture. For a looser sauce, gradually add some of the reserved pasta water until it's the desired consistency. Serve immediately and garnish with parsley. If you prefer a baked macaroni 'n cheese, place it in a greased 2.5 quart baking dish; top with additional shredded cheddar cheese and bake at 350° for 20-25 minutes or until bubbly and golden brown.