

Hazel's Macaroni & Cheese

This is one of our favorite and easy to make main course dishes. We call it macaroni & cheese although we usually make it with penne and add prosciutto or ham. Serves 6 people.

8 oz.	Penne
1½-2 cups	Gruyère cheese, grated (6-8 oz). Can also use aged Cheddar.
1 cup	Whipping cream
1 cup	Whole milk
3 oz	Prosciutto, coarsely chopped. Can also use ham.
3 Tbsp	Parmesan cheese, grated.
1/8 tsp.	Ground nutmeg

1. Preheat oven to 400°F with rack in bottom third of oven.
2. Butter 11x7" glass baking dish
3. Cook pasta in large pot of boiling, salted water until tender but still firm to bite. Drain well.
4. Whisk ½ cup Gruyère, cream, milk, prosciutto, Parmesan and nutmeg in large bowl to blend.
5. Add pasta and toss to coat.
6. Season with salt and pepper.
7. Transfer to prepared baking dish.
8. Sprinkle remaining Gruyère over.
9. Bake until cheese melts and pasta and cheese sets, about 20 minutes.
10. Serve warm.