

CopyCat Ruby Tuesday Macaroni and Cheese

Ingredients

4 tablespoons butter, plus 2 tablespoons, plus 1 tablespoon
4 tablespoons flour
2 cups half and half
3/4 teaspoon salt
1/4 teaspoon ground white pepper
1/4 teaspoon Red-Hot Sauce
8 1/2 ounces grated Parmigiano-Reggiano, or other good-quality
Parmesan cheese
1-pound elbow macaroni
1/2 teaspoon minced garlic
4 ounces grated cheddar cheese
4 ounces grated Fontina cheese
4 ounces grated Gruyere cheese
1/4 cup fresh breadcrumbs
1/2 teaspoon Essence or Creole Seasoning

Directions

Preheat the oven to 350 degrees.

In a medium saucepan melt 4 tablespoons of butter over low heat. Add the flour and stir to combine. Cook, stirring constantly, for 3 minutes. Increase the heat to medium and whisk in the half and half little by little. Cook until thickened, about 4 to 5 minutes, stirring often. Remove from the heat, season with the salt, pepper, hot sauce and 4 ounces of the grated parmesan. Stir until cheese is melted and sauce is smooth. Cover and set aside. This is your white sauce.

Fill a large pot with water and bring to a boil over high heat. Add salt to taste and, while stirring, add the macaroni. Return to a boil, reduce the heat to a low boil and cook for

about 5 minutes, or until macaroni is very al dente (slightly undercooked). Drain macaroni in a colander and return to the pot. Add 2 tablespoons of the butter and the garlic and stir to combine.

Add the white sauce and stir until well combined. Set aside.

In a large bowl combine 4 ounces of the remaining Parmesan cheese, cheddar, Fontina, and Gruyere cheeses. Toss to combine.

Using the remaining tablespoon of butter, grease a 3-quart baking or casserole dish. Place one-third of the macaroni in the bottom of the prepared baking dish. Top with one-third of the mixed cheeses. Top with another third of the macaroni and another third of the cheese mixture. Repeat with the remaining macaroni and cheese mixture.

In a small bowl combine the breadcrumbs, remaining 1/2 ounce of grated Parmesan, and the Essence or Creole Seasoning and toss to combine. Sprinkle this over the top of the macaroni and cheese.

Bake for 40 to 45 minutes, or until the macaroni and cheese is bubbly and hot and the top is golden brown. Remove from the oven and allow to sit for 5 minutes before serving.