

Meatless ULTIMATE MAC & CHEESE

Serves 6

Time: 30 minutes

- ½ cup (1 stick) butter or black truffle butter
- 1 (3-oz.) package cream cheese
- ¼ cup heavy cream
- 1¾ cups Half & Half
- 1 teaspoon garlic powder
- ½ cup Parmesan cheese, grated
- Salt and ground black pepper, to taste
- 2 cups Penne pasta
- 1½ cup white cheddar cheese, grated
- 1 cup Asiago cheese, grated

Topping:

- 1 cup crushed Ritz crackers (about 25 crackers)
- ¼ cup melted butter

1. Melt butter in a medium saucepan over low heat. Mix in the cream cheese.
2. Stir in heavy cream, Half & Half, garlic powder, Parmesan cheese, salt and pepper. Bring to a boil. Decrease heat and simmer 10 to 15 min. stirring often.
3. Cook the pasta and drain. Add prepared sauce, cheddar cheese and Asiago cheese to the pasta. Mix well.
4. Pour into an 8x8 inch baking pan. Mix together Ritz crackers and melted butter and sprinkle over the top. Bake at 350° for 15 min. or until bubbly.

Serve with: Mixed vegetables.

Variations: Add chopped jalapenos. For a drier mac and cheese, use a 9 x 13 casserole dish and cook for 15 min. May also broil the cracker topping after baking for a crunchier texture.

Sally and I tried to make the ultimate Mac and Cheese at home.

Sally said, "Liz, start with your Alfredo sauce recipe!!" It was perfect. Next we added Asiago.

The four cheeses really made it the Ultimate Mac and Cheese. The best Sally and I have ever eaten!

CONVERSATION STARTER:

What was the craziest or most embarrassing thing that has happened to you?

MONDAY
COMFORT FOOD NIGHT

