

Ash's Mac & Cheese

Ingredients

- 1 bag (1lb / 450g) macaroni (the cheeper the better)
- 1 cup / 250ml of whipping cream (heavy cream for the americans)
- 2 cans of evaporated milk (not condensed, use milk if you can't get it)
- 1 head of garlic, minced or turned into paste. (saving 2 cloves for breadcrumbs)
- 3 tbs of butter (saving 1 tbs for breadcrumbs)
- 1 tbs of flour
- 1 tbs spicy mustard (keens from the jar, or equal volume of dry keens)
- 2 tbs lousiana style hotsauce (anything with vinegar and cayenne pepper)
- More than 250g, less than 500g of grated cheese. A mixture of melting, sharp, and funk. Reserve 1/5 of it for the breadcrumbs.
 - Pro-tip: If you have sodium citrate, you can add even more cheese without it separating!
 - Ideal candidates include:
 - Gruyere (melting). Cost effective alternatives being monterey jack, raclette, and emental.
 - Cheddar (sharp). American cheese (like velveeta), or a gouda would be nice.
 - Fontina (funk). Parmesan for cheeper, taleggio for more funk.
- 1 cup / 250ml breadcrumbs

Instructions

Mac

1. Cook macaroni as per directions, set aside in a large bowl (around 5-6L minimum) while you prepare the sauce.

Cheese

1. In a large skillet or pot, heat 2tbs of butter on medium until butter is bubbling. (depends on the stove)
2. Add (1 head minus 2 cloves) garlic, saute until no longer raw (approx 1-2 mins)
3. Add flour, stiring constantly with a whisk (approx 1 min) to cook it slightly.

4. 1/2 can at a time, add the evaporated milk, whisking constantly until incorporated. Make sure there are no lumps before adding more.
5. Pour in the cream all at once.
6. Add mustard and hot sauce.
7. Simmer on low for 20mins.
8. Turn the heat up briefly until it comes to a boil again. Remove from heat. Add cheese all at once, whisking the ever-loving crap out of it to incorporate.
9. Add cheese to mac

Now is a good time to pre-heat the oven to 350deg f / 175deg c

Crispy-crumbs

1. In a small pan on medium, heat the remaining 1tbs of butter 'til bubbly.
2. Add remaining 2 cloves garlic, stirring constantly, cooking until not raw. (approx 1-2 mins)
3. Add breadcrumbs, stirring constantly until you can smell the toasty bread. (2-3 minutes)

Mac & Cheese with crispy-crumbs

1. Pour mac & cheese mixture into a large(ish) casarole dish
2. Sprinkle crispy-crumbs atop mac & cheese
3. Sprinkle remaining 1/5 of grated cheese atop crispy-crumbs
4. Place the dish into the middle rack of the oven.
5. Bake for 30 minutes (or until bubbly)
6. Open the oven door slightly, broil on high until golden brown (about 2 minutes, but FOR THE LOVE OF GOD, WATCH IT THE WHOLE TIME OR I'LL FIND YOU)