

# Cheesy Macaroni & Cheese w/ Roasted Garlic

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Cooking With Carolyn

## Ingredients

Yield: About 10 to 12 Servings

2 Whole Bulbs of Garlic  
3 Tablespoons of Extra Virgin Olive Oil  
To Taste Kosher Salt  
To Taste Black Pepper  
1 Pound Large Elbow Pasta or Cavatappi Pasta  
3 Tablespoons Granulated Garlic or Garlic Powder  
2½ Cups Whole Milk  
½ Cup Half & Half  
1 Tablespoon Butter  
1 Tablespoon Extra Virgin Olive Oil (from the finished roasted garlic)  
2 Tablespoons All Purpose Flour  
To Taste Kosher Salt  
To Taste Black Pepper  
To Taste or 1 Tablespoon Grand Diamond All Purpose Seasoning  
2½ Cups Sharp Cheddar Cheese, grated  
2½ Cups Muenster Cheese, grated  
Nonstick Spray

## Directions

Preheat oven to 375 degrees

### To roast the garlic:

Cut the tops off of the garlic bulbs. Place them on parchment paper. Pour over the olive oil and season with salt and pepper. Enclose the garlic in the parchment and then enclose in aluminum foil. Roast in the oven at 375 degrees for 30 to 40 minutes. Once done, squeeze the cloves from the bulb and set aside and reserve 1 Tablespoon of the olive oil.

Turn the oven down to 350 degrees

### To make the Mac & Cheese:

In a large stock pot, bring 3 quarts of water to a boil. Season the boiling water, with 3 Tablespoons of salt and the granulated garlic.

In a medium size sauce pan, simmer the milk and half & half together over low heat. Next, in a large skillet melt the butter and reserved olive oil together over medium-high heat and then add the flour.

Whisk for about 1 to 2 minutes. (This is a roux. Do not brown it.) Next, while whisking vigorously add all of the milk mixture, **except 1 cup**, to the roux. Whisk until the sauce is smooth and has no lumps. Once it's smooth, turn the heat down to medium.

Now, drop the pasta into the boiling water and stir. Cook until just al dente or 2 minutes short of the suggested cooking time on the package.

Next, add 1½ cups of each of the cheeses to the sauce (reserving 1 cup of each for later) and stir until it's melted and the cheese sauce is combined. Add the salt, pepper, and Grand Diamond Seasoning and stir. At this point, add the pasta and roasted garlic cloves to the cheese sauce and stir to combine. Lastly, add the reserved 1 cup of milk into the macaroni & cheese sauce and stir.

In a lighted sprayed 9x13 baking dish, pour in half of the macaroni & cheese. Sprinkle over 1 cup of the reserved cheeses, add the next layer of macaroni & cheese, and top with the last cup of cheese. Bake at 350 degrees for 25 to 30 minutes. Serve hot.