Easy Creamy One Pot Macaroni and Cheese

Serves 4-6

1 ½ cups chicken stock

1 cup milk

8 ounces elbow macaroni (half of a 1 pound box)

½ teaspoon fresh ground pepper

4 ounces american cheese, shredded (I prefer a whole milk one purchased from the deli)

4 ounces cheddar, shredded (My favorite right now is Cabot Alpine Cheddar)

For topping

2 tablespoons grated parmesan

2 tablespoons panko breadcrumbs

3 tablespoons butter

Place a stockpot or large saucepan on a burner and add chicken stock and bring to a boil, add the milk and bring back to a boil.

Add the dry pasta and the pepper and lower heat to medium.

Cook the pasta uncovered over medium heat for 8 minutes stirring occasionally.

At the end of 8 minutes there will still be some liquid, do not strain, remove the pot from the hot burner and stir in the American cheese and cheddar, stir till all the cheese is dissolved and creamy.

You can stop here if you like, the macaroni and cheese will be filled with flavor and creamy.

For the browned crunchy topping, place the macaroni and cheese into a baking dish.

Set oven to 375.

Sprinkle parmesan cheese and breadcrumbs then dot with butter.

Place in the oven and bake till golden brown, approximately 20 minutes.

These so many ways you can dress up macaroni and cheese, I like to add in Maine lobster, I would add ½ cup of diced lobster to this recipe. You could top with crumbled cooked bacon and diced grape tomatoes. I love adding a half cup cooked chicken tossed in buffalo hot sauce and toss with this macaroni and cheese and sprinkle with blue cheese crumbles.

We hope this recipe helps you think outside the box.

Your family will love how creamy this recipe is. I choose to use Boars Head Whole Milk American Cheese. I ask the deli assistant for a 4 ounce piece. The citrus salts in this cheese prevents curdling or separating. You sauce will stay creamy even when baked. I love a super sharp cheddar; the Alpine cheddar is not as sharp as I like but it has swiss and parmesan blended into the formula so there is an enhanced flavor and texture.

God Bless and Happy Cooking!