

# Mac & Cheese

[cavesoffaribault.com/recipes](http://cavesoffaribault.com/recipes)

## *with Jeffs' Select gouda*

- 1 stick butter
- 1/2 cup flour
- 1/4 tsp nutmeg
- 1/4 tsp pepper
- 3 cups heavy whipping cream
- 1 lb Jeffs' Select gouda (shredded)
- 1 lb cooked macaroni or penne pasta

*Made in Wisconsin, Jeffs' Select is then aged in historic sandstone caves by the affineurs of Caves of Faribault.*



Make roux by adding butter and flour. Stir and cook together until lightly brown. Add nutmeg and pepper. Whisk in heavy whipping cream while hot. Add Jeffs' Select and stir until melted. Pour cheese sauce over cooked pasta and serve.

