

Mac & Cheese

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with St. Mary's™ grass-fed gouda

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

Made in Wisconsin, St. Mary's™ 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 St. Mary's™ and stir until melted. Pour cheese sauce over cooked pasta and serve.

