



## *Garden Fresh Farm Recipes*

# Six Cheese Macaroni

Richard always said that the absolute best Mac and cheese was at an Atlanta restaurant, the OK Cafe. Our version of mac and cheese is inspired by their recipe. Ours is loaded with six cheeses: Mexican-style blend cheese (Monterey Jack, medium cheddar, queso quesadilla and Asadero cheese), Le Gruyère cheese and Parmesan cheese. And then there is the secret ingredient. Don't tell anyone but it's ranch salad dressing mix!

### Ingredients

8 ounces elbow macaroni  
2 eggs  
3/4 cup whole milk  
1/2 cup half and half  
1/2 cup heavy cream  
1/2 teaspoon chopped fresh parsley, optional  
1/4 teaspoon sugar  
1 pinch cayenne pepper  
3/4 teaspoon sea salt  
1/2 tablespoon dry ranch salad dressing mix  
10 ounces Mexican-style blend cheese  
(Monterey Jack, medium cheddar, queso quesadilla and Asadero cheese)  
5 ounces grated Le Gruyère cheese  
5 ounces grated Parmesan cheese



### Directions:

Preheat the oven to 350 degrees F.

Cook the macaroni in boiling water as directed on the package. Drain well.

In a large bowl, whisk the eggs until uniform in color. Add the milk, half and half, cream, parsley, sugar, cayenne, salt, and dry ranch salad dressing mix. Mix well.

Stir the cooked macaroni and the cheeses into the egg mixture. Mix well then transfer to a baking dish.



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Cover the dish with heavy duty aluminum foil. Place the dish in the oven and bake at 350 degrees F for 30-35 minutes. Cook covered for the first 20 minutes. Remove foil for the remainder. Serve when it is still hot and gooey.