

# Extremely Cheesy Nutty Mac n Cheese

## featuring Oregon Cheese

**TOTAL COOKING TIME:** 1 hour

16 oz elbow macaroni	1 1/2 C Gruyere cheese, shredded
1/2 C butter	1 C Parmesan cheese, grated
1/2 C all-purpose flour	1 C goat cheese (Chevre), crumbled
4 C whole milk	1/2 C Rogue Creamery Oregonzola cheese, crumbled
2 C heavy cream	1 1/2 C Rogue Creamery sharp white cheddar cheese, shredded
2 T Books tea (60% almond oolong, 20% hazelnut, 20% chestnut)	1 1/2 C Rogue Creamery Whoa Nellie Pepper Cheddar, shredded
2 C Tillamook sharp cheddar cheese, shredded	1 t salt
2 C Tillamook medium cheddar cheese, shredded	1/2 t black pepper
1 1/2 C Tillamook Colby Jack cheese, shredded	1/4 t ground nutmeg
1 1/2 C Tillamook Monterey Jack cheese, shredded	1/4 t ground cinnamon
1 1/2 C Bandon creamery Swiss cheese, shredded	1/4 t ground cloves
1 1/2 C Bandon creamery Havarti cheese, shredded	1/4 t ground allspice
1 1/2 C Bandon creamery Pepper Jack cheese, shredded	1/2 C chopped or sliced almonds
1 1/2 C Fontina cheese, shredded	1/2 C chopped or sliced hazelnuts
1 1/2 C Asiago cheese, shredded	1 T fresh thyme, chopped
	1 T fresh rosemary, chopped
	1 T fresh sage, chopped

**PREHEAT THE OVEN** to 350°F.

**COOK THE MACARONI** according to package instructions until al dente. Drain and set aside.

**MELT THE BUTTER** in a lg saucepan over med heat. Add the flour and whisk continuously to form a roux.

**GRADUALLY ADD THE MILK** and heavy cream, whisking constantly until the mixture thickens.

**PLACE THE BOOKS TEA** into a disposable tea bag or tea ball and add it to the milk mixture. Let it steep for about 5 minutes, then remove the tea bag or tea ball.

**ADD THE CHEESES** one at a time, stirring until each cheese is fully melted and the sauce is smooth.

**SEASON WITH SALT, pepper, nutmeg, cinnamon, cloves, and allspice** to taste.

**STIR IN THE FRESH HERBS** (thyme, rosemary, and sage) and the chopped or sliced nuts (almonds and hazelnuts).

**STIR IN THE COOKED MACARONI** until well coated with the cheese sauce.

**TRANSFER THE MIXTURE** to a baking dish and bake for 25-30 minutes, or until the top is golden and bubbly.

## NOTES

You can find local cheeses from Rogue Creamery, Tillamook, and Bandon Creamery at various locations including local farmer's markets, independent and natural grocers, and specialty cheese shops. Some specific places to check include:

**ROGUE CREAMERY:** Available at their cheese shop in Central Point, OR, and online

**TILLAMOOK:** Widely available at grocery stores across Oregon and online

**BANDON CREAMERY:** Available at local markets and specialty stores

If you cannot find any of the specific cheeses listed, feel free to substitute with similar types of cheese or omit. However, note that this may alter the flavor profile of the dish.