**Smokey Mac-N-Cheese**

* 2 cups of shredded Smoked Gouda
* 1 ½ cups of shredded Havarti
* 1 ½ cups of shredded Sharp Cheddar
* 1 cup of shredded Asiago
* 1 cup of Mozzarella
* 1 cup of shredded Swiss Gruyere
* ½ lb. (half of a small block) of cubed Velvetta
* 1 lb. box of Rotini noodles
* 2 ½ cups of whole milk

Mix all the shredded cheese, except for 1 cup of the shredded sharp cheddar together in a bowl. Leave 1 cup of the shredded sharp cheddar to the side. Only add ½ cup of the shredded cheddar to the other cheeses in a large bowl.

In a double boiler (stock pot half full of water and a glass bowl on top), on med-high heat mix the milk and Velvetta until the completely smooth. After the Velvetta has completely melted reduce the heat to medium.

Cook the noodles and drain.

Immediately mix the cheeses, noodles (while still hot) and melted Velvetta and milk together in a large bowl. Mix thoroughly until everything is blended together. Pour mixture into 8X12 baking dish. Cover the top of the mac-n-cheese with the remaining cup of shredded sharp cheddar. Bake at 325 for 25 minutes then broil until the top is done to your preference.

\*Don’t cook the pasta until the Velvetta has been completely melted in the milk. You need the heat from the noodles to help melt the cheese.

\*Don’t buy cheese already shredded if you can avoid it. Sam’s has every cheese on the list in a block versus shredded.

\*This recipe has a ‘sharp’ flavor. If you like a smoother flavor, reduce the Asiago to ½ cup and use the entire block of Velvetta.

\*If you like a crunchy top, chop ‘Gold Fish’ up in a food processor and cover the top before baking.