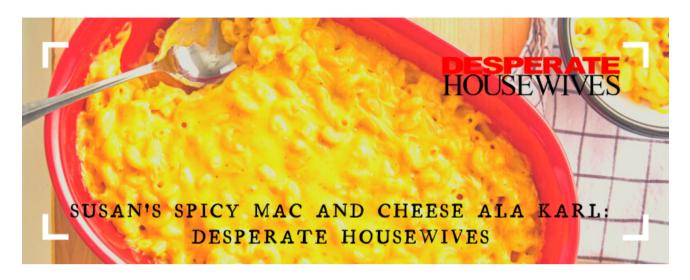
# Susan's Spicy Mac And Cheese Ala Karl:



## **Ingredients:**

For the Mac and Cheese:

- 8 ounces elbow macaroni or your favorite pasta
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 2 cups milk (preferably whole milk)
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon paprika (adjust to taste)
- 1/4 teaspoon cayenne pepper (adjust to taste)
- 1/2 cup breadcrumbs (for topping)

### Instructions:

#### **Prepare the Pasta:**

Bring a large pot of salted water to a boil.

Cook the elbow macaroni (or your chosen pasta) according to the package instructions until it's al dente.

Drain the pasta and set it aside.

#### Make the Cheese Sauce:

In a medium saucepan, melt the unsalted butter over medium heat.

Stir in the all-purpose flour to create a roux. Cook, stirring constantly, for about 2 minutes until the mixture is smooth and slightly golden.

**Gradually add the milk while stirring continuously** to avoid lumps. Continue to cook and stir until the sauce thickens and begins to bubble. This should take about 5-7 minutes.

**Reduce the heat to low**, then stir in the shredded sharp cheddar cheese and Monterey Jack cheese. Keep stirring until the cheeses are completely melted and the sauce is smooth and creamy.

Season the cheese sauce with salt, black pepper, paprika, and cayenne pepper to add flavor and a spicy kick. Adjust the seasonings to your taste preference.

#### Combine the Pasta and Cheese Sauce:

Add the cooked and drained pasta to the cheese sauce. Stir well to coat the pasta evenly with the creamy cheese sauce.

#### Bake the Mac and Cheese:

Preheat your oven to 350°F (175°C).

Transfer the cheesy pasta mixture into a greased baking dish.

In a small bowl, mix the breadcrumbs with a bit of melted butter (about 2 tablespoons) to create a topping.

Sprinkle the buttered breadcrumbs evenly over the top of the mac and cheese.

**Bake in the preheated oven** for approximately 25-30 minutes, or until the mac and cheese is hot and bubbly, and the breadcrumbs are golden brown.

Serve Susan's Spicy Mac and Cheese Ala Karl hot as a comforting and flavorful dish.

Susan's culinary exploits on "Desperate Housewives" served as inspiration for this delightful spicy twist on traditional mac and cheese. Enjoy!