

# 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!