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*Stargazer Perennials Farm and Nursery, Summerville Oregon*

## **Gouda Macaroni and Cheese**

We've taken an old fashioned favorite recipe and spiced it up with the creamy, intense flavor of Gouda and Parmesan cheese topped with garlic-rosemary croûtons. This recipe freezes so well that in the winter I double the recipe to yield four dinners.

1 pound organic whole wheat penne pasta  
Sea salt  
8 tablespoons butter  
4 cups milk  
2 cloves garlic, minced  
3 tablespoons fresh rosemary  
1/4 cup whole wheat flour  
1/8 teaspoon cayenne  
1/8 teaspoon paprika  
2 3/4 cups grated Gouda cheese  
1 cup grated Parmesan cheese  
1 loaf day old French bread

Pre-heat oven to 375 degrees. Note: This recipe makes enough for (2) dinners. Cut French bread into 1/4" cubes and set aside. Melt 4 tablespoons butter in heavy French skillet. Add minced garlic and rosemary and cook until garlic is lightly browned. Add cubed French bread and stir until well coated. Transfer to a heavy cooking sheet and bake at 350 degrees until evenly browned. Remove from oven when done and set aside. Cook pasta in a large pot of boiling, lightly salted water, reducing cooking time by 2-3 minutes from package directions. Drain pasta and return to pot.

Meanwhile, heat 4 tablespoons of butter in large saucepan on medium-high heat. Add cayenne and paprika to melted butter and stir well. Add flour; whisking constantly until mixture is thick. Slowly add milk; continuing to stir until texture is smooth. Add Gouda and Parmesan cheese and continue to whisk until smooth.

Pour cheese mixture over pasta and mix. Place mixture evenly in lightly greased baking dishes (2) 8" x 8" or (2) 9" x 9" baking dishes. Coat with garlic/rosemary croutons and bake for 20-30 minutes, or until mixture is bubbling and top is lightly browned.

To freeze remaining dish, cover with foil after completely cooled and freeze for up to 3 months. To bake, place frozen dish with foil in oven for 30 minutes. Remove foil and continue to bake for 10 more minutes or until done.

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