



# Traditional Baked Macaroni and Cheese

## Ingredients

- 2 tablespoons [Fustini's Pesto olive oil](#)
- 4 tablespoons butter
- 1 small shallot, minced
- 4 tablespoons flour
- 2 cups chicken stock
- 1 cup milk
- 1 tablespoon [Horseradish Mustard](#)
- 1 tablespoon Worcestershire sauce
- 3 - 4 cups grated sharp cheddar cheese
- salt and pepper

## Penne Rigate

- 1 pound dried penne rigate pasta
- water
- salt

## Saltine Crumb

- 1 package saltine crackers, approximately 2 cups
- 2 tablespoons melted butter
- 1 tablespoon [Fustini's Pesto olive oil](#)

# Directions

## Step 1.

Heat olive oil and butter in a large pot over moderate heat. Once butter is melted add shallot and cook for one minute, stirring. Whisk in flour and cook for 3 minutes, whisking. Add chicken stock and whisk. Bring to simmer then turn heat to low and whisk in milk. Add mustard, Worcestershire sauce and bring to simmer over low heat. Once simmering, remove from heat and whisk in cheese. Continue whisking until all cheese has melted and sauce becomes shiny. Season with salt and pepper.

## Step 2. Penne Rigate

Preheat the oven to 375 degrees. Place enough water to fill a large stock pot 3/4 full over high heat. Once boiling add a large handful of salt, stirring to melt. Once the water is boiling again, stir in pasta and cook for 8 to 10 minutes or until just al dente. Drain well and add pasta to cheese sauce, stir well and pour into the baking dish.

## Step 3. Saltine Crumb

Place all into a large bowl and stir to combine. Spread mixture over top of pasta and cheese and bake in a hot oven until browned and bubbly - 35 to 60 minutes. Serve Hot.