

# Recipes of Georgetown



## Local Feed's Famous Mac'n Cheese

From the kitchen of Chef Justin Thompson

### INGREDIENTS

1 lb. dry pasta (shells, macaroni, etc.)

3 cup heavy cream

15 slices of American cheese

6 oz smoked Gouda, grated

1 cup seasoned breadcrumbs

Salt and pepper to taste

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see your cooking creations!  
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### DIRECTIONS

1. Boil and strain pasta.
2. Bring heavy cream to a simmer. Season to taste.
3. Add American cheese slice by slice, followed by smoked Gouda, stirring slowly. Season to taste.
4. Fold in pasta and place in your favorite casserole dish or cast iron.
5. Sprinkle breadcrumbs on top and bake at 425 degrees until golden brown.

*Tip: If cheese sauce is a little thick, rinse out the cream container with 1/2 cup of water, then add a tablespoon of it at a time until desired thickness.*

*Bon Appetit!*