Gourmet Mac and Cheese

## Ingredients

* 3 cups elbow macaroni
* 3 tbsp  butter
* 3 cloves garlic, minced
* 1 tsp chopped fresh thyme
* 1/3 cup  all-purpose flour
* 4 cups milk
* 2 tbsp Dijon mustard
* 1/4 tsp  grated nutmeg
* 1/4 tsp  each salt and pepper
* Pinch cayenne pepper
* 1-1/2 cups (375 mL) shredded Gruyère cheese or Swiss
* 1-1/2 cups (375 mL) shredded extra-old Cheddar cheese
* Add ins:
* One leek
* Crown of broccoli
* Bacon

### Topping:

* 1/2 cup (125 mL) panko bread crumbs
* 1/4 cup (60 mL) grated parmesan cheese
* 1 tbsp (15 mL) butter, diced and softened
* Directions
* In large pot of boiling salted water, cook pasta according to package directions until al dente. Drain; set aside.

Cook desired amount of bacon drain, dry and cut into bite size pieces. sauté leek and broccoli in a separate pan. We will add these at the end before baking.
* In a large saucepan, melt butter over medium heat; cook garlic and thyme, stirring occasional until fragrant, about 2 minutes. Whisk in flour; cook, whisking constantly, for 2 minutes. Pour in milk in slow steady stream, whiskingconstantly until smooth; cook, whisking often, until thickened, about 7 minutes. Whisk in mustard, nutmeg, salt, pepper and cayenne pepper. Stir in Gruyère and Cheddar cheeses until smooth; stir in pasta. Scrape into lightly greased 12-cup (3 L) casserole dish.

**Topping**: In bowl, combine panko with Parmesan cheese; using fingers, rub in butter until mixture resembles coarse sand. Sprinkle over pasta mixture.

Bake in 400 F (200 C) oven until sauce is bubbly and topping is golden, about 25 minutes. Let stand for 10 minutes before serving.

The sauce might seem a little runny at first, but it will thicken beautifully when baked with the starchy macaroni. You can add in just about anything you like, Enjoy!

Apple Pie

Serves 8

**Ingredients**

* 1/2 cup sugar
* 1/2 cup packed brown sugar
* 3 tablespoons all-purpose flour
* 1 teaspoon ground cinnamon
* pinch of ground cloves
* 1/4 teaspoon ground nutmeg
* 6 to 7 cups thinly sliced apples of your choice
* 1 tablespoon lemon juice and zest of lemon
* Pastry for double-crust pie (9 inches)
* 1 tablespoon butter

**Directions**

1. In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice and zest.Add sugar mixture; toss to coat.
2. Line a 9-in. pie plate with bottom crust; trim pastry even with edge. Fill with apple mixture; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal and flute edges. Cut slits in pastry.
3. Bake at 425 for 15 minutes. Then reduce to 350 for 35-40 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.