



## SMOKED GOUDA MACARONI & CHEESE

**Serves 4**

*Lula*

### Ingredients

- 2 cups macaroni pasta
- 2 tablespoons unsalted butter
- 2 tablespoons flour
- 2 cups whole milk
- 1 teaspoon nutmeg
- 2 cups shredded smoked Gouda cheese
- plus more for topping

### Directions

Preheat oven to 350 degrees.

Add 4 cups water to a large pot and bring to boil. Add two tablespoons salt and the macaroni. Cook per package directions and then drain.

Melt the butter in a saucepan on medium heat. Add flour and whisk to combine. Cook for two minutes, stirring constantly. Add the milk and stir to combine until it comes to a simmer. Continue to cook, stirring constantly until thickened.

Remove pan from the heat and stir in nutmeg and cheese until all the cheese is combined and the sauce is smooth. Season to taste with salt and pepper.

Mix cooked pasta with sauce and pour into a baking dish or individual dish. Bake for 30 minutes until bubbling throughout. Remove from oven, sprinkle more cheese on top, return to oven and broil for a couple minutes until cheese is browned.

Enjoy with a bottle of Lula Cellars Guntly Red Wine Blend.