

Homemade Southern Macaroni and Cheese Casserole

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3.75 from 4 votes

Prep Time

40 mins

Cook Time

20 mins

Total Time

1 hr

A recipe for homemade, baked macaroni and cheese casserole with a mix of cheeses and panko breadcrumbs. Perfect for holidays and make-ahead dinners.

Course: Side Dish

Cuisine: American

Servings: 12

Calories: 627 kcal

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Ingredients

- 2 cups freshly grated Havarti Cheese separated
- 2 cups freshly grated Gruyere separated
- 3 ounces cream cheese room temperature
- 6 slices American Cheese
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 3/4 cups heavy whipping cream room temperature
- 1/2 teaspoon Kosher salt
- 1 teaspoon hot sauce preferably Chalulah brand
- 1 teaspoon dry mustard
- 5 cups large elbow pasta cooked to al dente and drained well
- 3/4 cup Panko bread crumbs
- 2 tablespoons unsalted butter melted

Instructions

1. Preheat the oven to 350° and have ready a greased, 9x13" baking dish. Have the cheeses grated and set off to the side. It is best if they are close to room temperature when they go into the sauce.
2. Add the butter to a large saucepan or Dutch oven over medium heat and allow to melt. Sprinkle in the flour and whisk to combine. Allow to bubble for about 2-3 minutes, and begin slowly incorporating slowly drizzling in the cream about a 1/4 cup at a time.
3. Continue to add the cream in slowly, until it resembles the texture of pudding. Then, you may begin streaming in the remainder, whisking all the while, until it has all been added. Allow the mixture to come to a simmer, whisking occasionally. Simmer for 5-7 minutes, or until thickened slightly.
4. Whisk in the cream cheese and American cheese slices, Kosher salt, hot sauce and dry mustard. Remove from the heat and stir in 1 cup Havarti and 1 cup Gruyere cheese until melted. Stir in the cooked elbow pasta and transfer the mixture to the prepared baking dish.
5. Place the Panko breadcrumbs in a small bowl, and drizzle melted butter over them. Using a fork, toss to combine. Set aside. Scatter the remaining Havarti and Gruyere cheese over the macaroni. Top with the panko and bake 20 minutes, until golden brown and bubbly.

Recipe Notes

Try placing Havarti in the freezer for about 15 minutes before grating. It is a very soft cheese, and this will make it easier to grate.

Nutrition Facts	
Homemade Southern Macaroni and Cheese Casserole	
Amount Per Serving	
Calories 627	Calories from Fat 351
% Daily Value*	
Total Fat 39g	60%
Saturated Fat 23g	115%
Cholesterol 131mg	44%
Sodium 465mg	19%
Potassium 222mg	6%
Total Carbohydrates 49g	16%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 19g	38%
Vitamin A	27.2%
Vitamin C	0.7%
Calcium	42.2%
Iron	6.4%
* Percent Daily Values are based on a 2000 calorie diet.	