



[Italian Macaroni and Cheese](#) Recipe on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes

Cook time: 40 Minutes

Ingredients:

- 12 oz Elbow Macaroni
- 6 TBSP Butter
- 1/3 cup Flour
- 2 ½ cups Milk
- ¾ cup White Wine
- 1 tsp Ground Mustard
- 1 tsp Salt
- 1 tsp Garlic Powder
- ½ tsp Pepper
- ½ tsp Dried Oregano
- ½ tsp Dried Basil
- 12 oz Mozzarella Cheese, shredded
- 8 oz Monterey Jack Cheese, shredded
- 1 cup Parmesan, shredded
- Fresh Basil for garnish

Directions:

- Preheat oven to 400°.
- In a Dutch oven cook the macaroni until al dente and drain the macaroni in a colander.
- Return the empty Dutch oven to the stove top, and over low heat melt the butter.
- Increase heat to medium, add the flour and cook 2 minutes whisking constantly.
- Raise the heat to medium high and slowly whisk in the milk a ½ cup at a time. Whisk until smooth after each addition.
- Keep whisking until it starts to simmer, continue whisking, and slowly whisk in the wine.
- Add the ground mustard, salt, garlic powder, pepper, oregano and basil; whisk to combine.
- Add the cheeses a handful at a time whisking until the cheese completely melts between each addition.

- Add the al dente macaroni and stir to combine.
- Pour the mixture into a greased 13"x9" pan and bake at 400° until bubbly and browned, 15-20 minutes.
- Serve hot garnished with chopped fresh Basil.

- Makes 8 servings Italian Macaroni and Cheese