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THOMAS JEFFERSON MACARONI & CHEESE RECIPE

WHAT YOU WILL NEED

- Butter, for greasing dish
- 16 ounces large elbow macaroni
- 3 cups milk
- 2 teaspoons all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 2 cups (packed) freshly shredded Parmesan
- 2 cups (packed) grated mozzarella
- 2 cups (packed) Romano cheese
- 2 tablespoons butter

DIRECTIONS

- 1 Preheat the oven to 450°F. Butter a 13 by 9-inch glass baking dish and set aside. In a large pot of boiling water, cook the noodles until tender, about 8-10 minutes. Drain, but do not rinse.
- 2 In a large bowl, whisk the milk, flour, salt and pepper until blended. Stir in 1 ½ cup Parmesan, 1 ½ cup mozzarella and 1 ½ cup Romano cheese. Add the noodles and butter and toss to coat.
- 3 Transfer the noodle mixture to the prepared baking dish. Sprinkle the remaining Parmesan, mozzarella and Romano cheese over the noodle mixture. Bake until the cheese begins to lightly brown on top, about 12-14 minutes. Let stand for 10 minutes before serving. Season with salt and pepper to taste and enjoy!