

Pumpkin Mac N Cheese

Serves 8

Ingredients

- 4 cups macaroni noodles
- 4 tablespoons unsalted butter
- ¼ cup flour
- 1 can evaporated milk
- 1/2 teaspoon fresh ground black pepper
- Pinch nutmeg
- Pinch cayenne pepper
- 1 tsp salt (optional)
- 1 cup pure pumpkin puree
- 2 cups sharp cheddar cheese
- ½ cup ricotta cheese

Instructions

1. Bring a large pot of water to a boil. Cook pasta as directed on package. (Usually between 7 and 10 minutes). Drain.
2. Melt butter in a large saucepan over medium heat. When the butter begins to bubble, add the flour. Cook, whisking constantly 2 to 3 minutes until the butter smells fragrant and nutty — the color of the butter-flour mixture will turn light brown.
3. While whisking, slowly pour in the evaporated milk. Continue to cook, whisking constantly until the sauce bubbles and thickens. Season the sauce with black pepper, nutmeg, cayenne, and salt.
4. Add the pumpkin puree, cheddar cheese and ricotta cheese. Stir until the cheese has melted and the sauce is smooth. Taste the sauce for seasoning and adjust with more salt or pepper as needed.
5. Add the noodles to the sauce and stir to coat evenly. Serve warm.