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# Macaroni Cheese With Blue Cheese and Chives

*Bon Appetit*

Servings: 8



*This recipe is a real crowd pleaser. Just don't tell anyone that there's blue cheese in it before they try it. I guarantee they will return for seconds!*

- 1 Pound spiral tube-shaped pasta**
- 2 Tablespoons Butter**
- 1/4 Cup Flour**
- 2 Cups Milk**
- 1 Cup Whipping Cream**
- 3 Cups Grated Cheddar Cheese**
- 1 1/2 Cups Blue Cheese, crumbled**
- 1 Tablespoon Fresh Chives**

Preheat oven to 350°F. Butter 13x9x2-inch glass baking dish. Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally, about 8 minutes. Drain.

Meanwhile, melt butter in heavy large saucepan over medium-low heat. Add flour. Cook 1 minute, stirring constantly (do not allow to brown).

Gradually whisk in milk and cream. Simmer until mixture thickens slightly, whisking occasionally, about 3 minutes. Reduce heat to low. Add grated cheddar cheese and 1 cup crumbled blue cheese. Whisk until cheese melts, about 2 minutes. Season sauce to taste with salt and pepper.

Add cooked pasta to sauce; stir to coat. Transfer mixture to prepared baking dish. Sprinkle with remaining 1/2 cup blue cheese. Bake until sauce begins to bubble, about 25 minutes. Sprinkle with chives and serve.

**Pasta**