

Modernist Macaroni and Cheese

ingredients:

- 1 cup dry macaroni
- 2/3 cup milk
- 1 teaspoon sodium citrate
- 140 g / 2 cups cheddar cheese grated

directions:

- Cook the macaroni according to package directions.
- While the macaroni cooks, combine milk and sodium citrate in a medium pot, whisk to dissolve, and bring to a simmer over medium heat.
- Add cheese to the simmering milk in batches, blending with an immersion blender until smooth. Stir frequently to prevent burning. -Drain the pasta, but do not rinse it. Fold in the cheese sauce.

Recipe adapted from [Modernist Cuisine At Home](#)