

## Baked Macaroni with Cheese

4 cups whole milk

4 cups water

1 pound tube shaped macaroni, such as elbow or small penne

Salt

6 tablespoons unsalted butter, cut into small pieces

8 ounces imported parmesan cheese, or extra-sharp farmhouse cheddar

1. Position a rack in the upper third of the oven and preheat the oven to 375 degrees. Stir together the milk and water in a large pot and bring to a boil. Add the macaroni, stirring well, and return to a boil. Reduce the heat and simmer, stirring occasionally, until the macaroni is tender (about 2 minutes for fresh, 4-6 minutes for fresh and dried, and 8-12 minutes for commercial pastas). Lightly drain it in a colander (it should still be a little wet) and return it to the pot. Season with salt to taste and toss well.
2. Lightly butter a 2-quart casserole dish and cover the bottom with one-third of the macaroni. Dot with one-third of the butter and shave one-third of the cheese over it using a vegetable peeler or mandolin. Repeat the layers twice more, finishing with a thick layer of cheese, and bake until golden brown, about 20-30 minutes.