

15 Delicious + Decadent Mac n' Cheese Recipes



Shalom. My name is Whitney and I am a cheese-aholic. I love cheese so much. I love it cold, melted, on a sandwich, smothered over fries, shredded over a salad and/or sprinkled (heavily) over some delicious pasta. I'll eat American "cheese" too. Really, I'm no cheese snob. My love of cheese knows no bounds. When I decided to start keeping kosher, I realized there would be meal decisions in which I was faced with making a choice between meat or cheese (come on, it's no contest. Cheese wins every time). I had to reckon with the fact that there would even be times when these types of decisions would be made for me by whomever's house I was

visiting for a meal and if they decided to go meat, well, I would have to say “good bye” to my beloved cheese for at least 6 hours (read why here).

Now that it's been a solid 4 years since deciding to go “kosher”, the things or situations I was initially concerned about are no longer on my mind. Kosher is so ingrained in our everyday life that I don't miss cheeseburgers or cheesesteaks (too much . . . and neither does my cholesterol level). But, the one meal in which I miss my cheese is the Thanksgiving meal. In true Southern style, my dad's family used to have the turkey, the dressing, the dinner rolls and a table completely dedicated to casseroles all scattered, covered and smothered in cheese. Gd bless my Southern family. Every year I would haul over to that casserole table and set up camp for hours. So since there is no cheese-laden table at my kosher Thanksgiving feast, I've decided to start dedicating Christmas Eve to that dish that is so revered in my mind . . . Macaroni and cheese. Macaroni and cheese represents all that is good and holy about casseroles, in my mind, so as a late Chanukkah/early Christmas gift, I bring to you an ooey, gooey, macaroni and cheese recipe round-up. Break out your Tums y'all, it's going to be a glorious night.



Jeanette's Healthy Living

1. Creamy Smoked Gouda Macaroni and Cheese Recipe {Gluten-Free}



Alida's Kitchen

2. Lighter Stove-top Mac and Cheese



i heart eating

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3. {Secret Ingredient} Baked Macaroni & Cheese



Butternut Squash Mac & Cheese

Nosh and Nourishment

4. Butternut Squash Mac & Cheese



Kitchen Treaty

5. Southwest Mac & Cheese with Optional Chicken



Diethood

6. Oven Baked Macaroni and Feta Cheese



What Jew Wanna Eat

7. Kale and Mushroom Quinoa Mac and Cheese



Jewhungry

8. Decadent White Cheddar Mac n' Cheese



Julie's Eats & Treats

9. Crock Pot Mac & Cheese



This American Bite

10. Dairy-Free Mac n' Cheese (w/cashew cream sauce)



The Noble Pig

11. Food Truck Mac n' Kim-Cheese



A Cedar Spoon

12. Baked Mac & Cheese with Panko Breadcrumbs



Putting It All on the Table

13. Grown Up Mac n' Cheese



Persnickety Plates

14. Pepperjack Stove Top Macaroni and Cheese



Jenni Field's Pastry Chef Online

15. Grand Ewe with Pine Nuts, Golden Raisins and Macaroni