

Decadent Mac

I'm 5.5 years older than my husband. When we met, he was 22 and I was 28 and everyone thought we were nuts. We met in Israel, spent an amazing year together there and then moved together to Ann Arbor so I could get my Master's in Social Work. We got engaged about a year and a half after we met. A lot of people definitely thought at one point, 'for sure this guy is being pressured to marry this woman", but I have to say, we were both in a place where meeting a partner and getting married was at the forefront of our minds. As a 28-year-old woman, it was more prevalent in my mind but my husband was never a guy who dated someone unless it was serious. It was all or nothing with him. We had our baby almost 5 months ago when I was 32 (still am. I know, I know, I don't look a day over 25!) and he was 26 (he turns 27 tomorrow!). My mom was 32 when she had me so it's not so crazy that I'm already 32 and just starting to expand our family but never had I wished we were the same age until we got pregnant.



Andy and Siona

Now please, don't get me wrong. I do not wish I was 27 again

for anything. I LOVED my 20s. L.O.V.E.D. It was definitely my decade of decadence (more on that in my New Year's guest post for Caitlin's blog) but it sucks a little knowing that I'll be 40 when we have toddlers. When I take stock of my life I most certainly wouldn't change a thing. My journey brought me to where I am today and I can honestly say, I love my life. Sure, I'm tired, but I love my life. And yet, there is still about 15% of me that's a bit bummed we're not the same age. If we were both 27 I definitely think we would have waited a year or two longer before expanding our family. The 3 years we spent together without a baby were phenomenal and maybe society doesn't want me to admit it, but I would have loved a couple more years for just us. Even at this point, if we were the same age, I'd be 29 when we started having kids but 32!? 32 feels ancient in child-rearing years. Who knows. The grass is always greener, right?



Jeremy and Siona were very impressed with each other.

I bring this all up because Jeremy and Andy came for a visit today (*squeal*). When old friends come to visit you start talking about all your friends you used to run with, how they all have babies now too. I always give a silent giggle when I

think about the fact that my old Chicago crew now has kids because those ladies were some of the funniest, craziest ladies I've ever met. We had so many good times together and now the second generation is upon us. Remember when you were 25 and you looked at your girlfriend on the dance floor, doing her best to look cool while dancing to "My Humps" while simultaneously giving a drunken wink to some Monet by the bar and you thought to yourself, "Good Gd, she's going to be someone's mom some day"? These are those friends. And the best part? They're all incredible parents.



At Mike and Dana's wedding – note Jeremy's class 'disco' face to the left of me, in the center, also giving a classic disco face.



Crazy ladies at Andy and Jeremy's wedding.

P.S. Jeremy and I totally went to see Les Miz and it was a marathon. I mean seriously, bring some Cliff bars, a thermos of coffee and a pillow because you are going to be in the theater for a very very VERY long time.

P.S. Again: OF COURSE, I made the world famous Mac n' Cheese, heretofore known as Decadent Mac.



Delicious cheese



Flour

Decadent Mac

What!?

- 13 oz rotitini pasta or other small pasta shapes*
- 4 tbsp unsalted butter
- 1/3 cup all-purpose flour
- 2 1/2 cups milk, heavy cream, or half-and-half**
- 6 oz shredded Monterrey Jack cheese
- 8 oz extra shredded sharp white Vermont cheddar
- 2 tsp – 1 tbsp Dijon mustard (adjust according to your tastes)
- 1 tsp Kosher salt
- 1 tsp pepper
- 1/4 tsp hot sauce (like Frank's or Siraccha works too)

How's That Now!? (this recipe is easily adaptable. You can add

sauteed mushrooms, fake chicken, your favorite herbs, anything!)

1. In a large stockpot, cook pasta according to package directions. Drain well.
2. While the pasta cooks, melt the butter in a 4-quart sauce pan over medium heat. When the butter has melted and has started to bubble, whisk in the flour; cook for 1 1/2 minutes whisking constantly. Gradually whisk in the milk until no lumps remain. Reduce the heat to medium-low and cook milk mixture, whisking frequently, until it thickens and bubbles, about 8 minutes.
3. Remove sauce pan from the heat and by the handful, stir in the cheeses allowing all of the cheese to melt into the sauce before adding more. Stir in the mustard, salt, and hot sauce. Return the sauce pan to the heat and stir in the pasta. Be sure to stir up the sauce from the bottom of the sauce pan and thoroughly coat all of the pasta with sauce. Cook for 1-2 minutes over medium-low heat until heated through. Serve hot in bowls with spoons.



Oh you devilish and delicious half and half!

**** I did one and a half cups of milk and one cup of half and half. I never said this was going to be heart smart.**



Decadence

***I use whole wheat pasta exclusively. It definitely takes away from the creaminess of the pasta if you go whole wheat. Just a heads up.**