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## *Simple Mac and Cheese for Two*

from *Macaroni & Cheese*, by Joan Schwartz

- Butter for the ramekins
- 1 cup penne
- 1 cup half-and-half
- 1 cup (1/4 lb) grated Cheddar cheese
- Dash of Tabasco
- Kosher salt
- Freshly ground pepper
- 2 tablespoons grated Parmigiano-Reggiano cheese

Preheat the oven to 350F. Butter two 1-cup ovenproof ramekins or small baking dishes. Bring a medium pot of salted water to a boil over high heat and cook the pasta until al dente, 10-12 minutes.

Drain. In a medium bowl, combine the half-and-half, Cheddar, and penne and season to taste with Tabasco, salt, and pepper. Pour into the prepared ramekins and sprinkle with the Parmigiano-Reggiano. Bake on the middle shelf until set, 15-20 minutes. Let rest for 5 minutes before serving.

Makes 2 servings.