



Liberty Junction (Ogden)

At Home

News and Tips for Residents of Cowboy
Properties Communities
May 7, 2021

Ruth's Diner Gramma Claire's Macaroni and Cheese

Recreate this dish from one of Utah's most iconic restaurants at home. Reprinted from the Salt Lake City Weekly Best of Utah Recipe Book.

Ingredients

3 cups uncooked macaroni noodles
2 1/2 cups grated cheddar cheese
2 1/2 cups grated Monterey Jack cheese
1 cup cottage cheese
1/4 cup melted butter
1 cup diced onion
1/4 cup flour
3 cups milk
2 bay leaves
1 tbsp paprika
2 tsp salt
1 tsp pepper
Topping
1/4 cup melted butter
1 1/4 cup breadcrumbs



Directions

1. Cook the noodles according to package directions. Drain (do not rinse). Set aside.
2. Mix grated cheeses in a bowl. Set aside.
3. In a saucepan, saute onions in butter to make a roux, cook for about a minute. Add milk and the bay leaves and spices and bring to a simmer, stirring often. Add three cups of the grated cheese mixture and the cottage cheese. Stir well, remove from heat. Remove bay leaves.

Cookbook Giveaway

We're giving away two copies of the Salt Lake City Weekly Best of Utah Recipe Book, a compilation of recipes from top Utah eateries and distilleries, including Avenues Proper, Log Haven, Proper Burger, Feldman's Deli, Mochies, Caputo's, Rubysnap and Lake Effect. Each recipe features easy to follow instructions and photos. [Click here to enter our giveaway.](#) [Purchase a copy here](#) to benefit local community efforts The Galena Fund and the Tip Your Server Campaign.

4. Stir the macaroni noodles into the cheese mixture and coat well.
5. Pour half of the macaroni mixture into a 2-quart baking dish. Add one cup of the grated cheese. Pour the remaining macaroni mixture into the baking dish and top with the remainder of the grated cheese.
6. Melt butter and combine with breadcrumbs. Add to the top of the macaroni mixture.
7. Bake at 350 ° F until golden brown (about 45 minutes).

Interested in more from Ruth's Diner? [Check out this recipe to recreate their famous biscuits.](#) Support our friends at Ruth's! It's the second-oldest restaurant in Utah with 2021 marking their 91st anniversary. Their patio is one of our favorite places to have a meal during the summer. Although they are well known for their breakfast menu, check out their summer concerts for dinner.

Covid-19 Update

[Click for the latest resources on vaccine eligibility and distribution.](#) Everyone ages 16 and up is eligible for the vaccine in Utah.

State lawmakers [terminated statewide public health rules related to Covid-19 with exceptions for orders that affect K-12 schools.](#) Counties can still enact restrictions and businesses can still require masks and social distancing.

Assistance Resources

Please let us know if you are having difficulties keeping up with your rent.

We've partnered with [Flex](#) to give you flexibility in how you pay your rent.

Housing Assistance
rentrelief.utah.gov

General Assistance (Utilities, Food, Housing)

utahca.org/housing-case-management/ or call (801) 359-2444
211utah.org/ or call 211

Utah Department of Workforce Services Resources

jobs.utah.gov/covid19/
jobs.utah.gov/docs/hotjobs.html

Food Resources, and Mobile Food Pantry Dates and Locations

slc.gov/sustainability/food-covid/
utahfoodbank.org/programs/mobile-pantry/