

Blue Talon Bistro

MAC 'N CHEESE

from Chef David Everett
(serves 4-6)

Ingredients

1 lb.	Dried Pasta (we use Penne . . .?), cooked, drained & cooled.
1 qt.	Cream Base
16 oz.	Grated Cheddar Cheese
8 oz.	Grated Parmesan
6 oz.	American Cheese, cut into small pieces
to taste	Sea Salt
to taste	Freshly Ground Black Pepper

Directions

Warm the cream base and gradually add the American cheese, 12 oz. of the cheddar and 6 oz. of the parmesan, stirring often until the cheeses are completely melted. In a large pot on the stove, put the cooked pasta in first, warming it over low heat. Slowly add the cream base/cheese mixture until you reach the desired consistency. When the Mac N Cheese is as creamy as you like, transfer to individual baking dishes or a large casserole and sprinkle with the remaining Cheddar and Parmesan cheeses.

Bake in a 400 oven for 15 minutes or until golden brown on top. Serve immediately

NOTE: for an easier, but slightly less savory version, you can substitute heavy cream for the cream base. The cream base recipe below yields slightly less than one quart, so you can increase the amount of heavy cream by one cup to end up with 32 oz. of cream base.

Cream Base

Saute Garlic and Shallots in a large saute pan in olive oil. Once the garlic and shallots have cooked clear, add 1/2 bottle of dry white wine and simmer until the pan is almost dry. Add 32 oz. heavy cream and simmer until the cream coats the back of a spoon (volume will reduce by about 1/4). Strain and let cool.

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