



Third Place Winner

Category: "Most Creative or Exotic"

"MAC THE KNIFE AND CHEESE"

Winner: Greg Amaral –Nashua, NH / #18

MAC THE KNIFE AND CHEESE

1- Shallot minced
1 Tsp dry mustard
3 cups milk
5 Tbsp butter
1 Cup shredded Asiago cheese
1/5 tsp ground Nutmeg
1 Tsp salt
1/2 tsp fresh ground black pepper
1-1/2 cups Macaroni
1-1/2 cups shredded mild cheddar cheese
2 tbsp flour
1 cup Panko breadcrumb
1-1/2 cups Churico sausage diced (Pre-cook in saute pan)

- Over Medium heat , melt butter in saute pan add Shallots till sweat-ed.
- Add flour till mixture is a light brown color, careful not to burn.
- Add Warm milk and spices,salt and pepper listed and stir till mixture begins to thicken and quickly add Asiago cheese and remove from heat.
- Pour mixture into Pyrex meatloaf pan, add boiled and strained Macaroni and don;t worry about going all the way to the top-that's what makes this fun!
- Top with a layer of mild cheddar and a layer on top of that of Panko breadcrumbs.
- Cook: 375 degrees for approximately 25 minutes or until top is golden brown at peaks and cheese is bubbling.

NOTE: use a foil wrapped cookie sheet below dish while it cooks to catch overflowing cheese.