



Category: "NH Made"

Third Place

"MACARONI AND CHEESE WITH HOLLAND DAYS SAUCE"

Winner: Deb Curtain, Londonderry NH / #16

Macaroni and Cheese with Holland Days Sauce

1 box of your favorite pasta
2 large egg yolks (reserve the whites)
2 teaspoons lemon juice
2 teaspoons white or rice wine vinegar
8 tablespoons Cabot butter
kosher salt & fresh ground black pepper
1 package chili seasoning powder
1/2 cup(+ or -) Sharp cheese, shredded
1/2 cup (+ or -) parmesan cheese for crisps (recipe follows)

- Place the egg yolks in a small bowl adding a pinch of the salt and pepper. Place them in a food processor or blender and blend for 1 minute. Heat the lemon juice and vinegar in a small sauce pan to just a simmer. Turn the processor on again and slowly drizzle the hot mixture into the egg yolks to incorporate and shut off.
- Using the same sauce pan, melt the butter over a very gentle heat careful to not brown. When butter is foaming turn the processor back on and slowly drizzle the butter over the mixture. You should now have a smooth, buttery sauce. Spoon out mixture and place in a bowl
- In another small bowl add the egg whites and beat to soft peaks. Fold this into the sauce.

note: The added egg whites keeps the sauce stable. It can be kept warm in a bowl over simmering water. It can be reheated the same way AND it can be put in the freezer.

Part 2:

Meanwhile, heat to boiling the water for pasta. Cook, according to directions, to just al dente. Drain and keep covered.

Part 3: Parmesan crisps

Heat oven to 350 degrees. On a small baking sheet take about 1/2 cup parmesan cheese sprinkled in a uniform layer of thickness on the sheet. Bake until just browned. Remove from sheet when done and allow to cool.

Part 4:

Assemble individual bowl servings:

1. place 3/4 cup hot pasta
2. add a generous scoop of sauce
3. sprinkle with layer of sharp cheese
4. add chili powder to taste
5. sprinkle parmesan cheese crisps