



**First Place: “Creative or Exotic” AND**

**Second Place: “People’s Choice”**

**First Place Winners: Mike and Barbara Morin –Hooksett NH / #35**

## **“DESSERT FIRST MAC AND CHEESE”**

### **DESSERT FIRST MAC AND CHEESE**

6 oz. dried elbow pasta  
2 T. butter (unsalted)  
2 T. flour  
1.5 c. whole milk  
1.5 c. (6 oz.) shredded *Cabot Seriously Sharp* Cheddar cheese  
1 c. (4 oz.) shredded Fontina cheese (Farmer’s cheese works, too)  
2-3 Granny Smith apples, peeled, cored and cut into small pieces (coat lightly with lemon juice  
to keep them from turning brown) This is the SECRET ingredient!  
1.25 t. Worcestershire sauce  
1/8 t. cayenne pepper. Or nutmeg.  
salt & pepper to taste  
Preheat oven to 350 degrees

- Cook macaroni in boiling water according to package.
- In a saucepan, melt butter over medium-low heat.
- When butter has melted, stir in flour to make a roux, whisking constantly for 3 mins.
- Add milk slowly, in a stream, while whisking.
- Cook the sauce, whisking, until thickened slightly.
- Stir both cheeses into sauce until thoroughly melted.
- Stir Worcestershire and cayenne into sauce until fully combined.
- Stir cooked macaroni into sauce.
- Add apples and add salt & pepper to taste.
- Spray baking dish with non-stick spray.
- Transfer macaroni and cheese to baking dish, spreading evenly.
- Set aside while you prepare your...

### **Part 2: Crumb crisp dessert topping**

- ¼ c. granulated sugar
- ¼ c. brown sugar, packed
- ¼ t. ground nutmeg
- ¼ t. cinnamon
- pinch of salt

- 3/8 c. flour
- 1/2 stick butter (unsalted), cut into bits
- 1/4 c. chopped walnuts
- Mix sugars, spices, salt and flour in a bowl.
- Add butter to sugar mixture and work it in with a pastry cutter or your fingers until the mixture resembles a coarse meal, then stir walnuts into sugar mixture.
- Spread mixture over the top of the mac 'n cheese, gently patting it down evenly.
- Cover baking dish with foil and bake 30 minutes
- Remove foil and bake 30 minutes more until topping is light brown.
- Prepare to be worshipped for your greatness.