



Category: People's Choice

First Place Winner: Nonni's Italian Eatery –Concord, NH / #27

“THE BROOKLYN BOMB”

THE BROOKLYN BOMB –Double stuffed potato with macaroni and cheese

2 Medium russet potatoes, baked at 350 degrees for 40 minutes. Set aside to cool.
1 cup elbow macaroni cooked in salted water 6 minutes the cooled down and set aside.
1/4 cup grated parmesan cheese
1/4 cup grated sharp cheddar cheese
1 pinch cayenne pepper
Salt and pepper to taste
2 cup heavy cream
1/4 onion
1 clove
1 bay leaf
1/4 stick butter
1 tablespoon flour
Sour cream
Cooked Bacon
Green Onion

- Place heavy cream, onion and clove and bay leaf in a heavy sauce pan and simmer for 30 minutes to release flavors.
- Make a roux combining equal parts melted butter and flour and cook together slowly for 10-15 minutes.
- Strain the cream mixture and slowly whisk it into the cooked roux in a heavy gage sauce pan. The mixture will thicken. Continue to cook over medium heat for thirty minutes.
- Remove from the heat and fold in all the cheeses as they melt continue to stir.
- Season with salt and pepper and taste for preferred flavor.
- Add the cayenne pepper and the cooked macaroni to the cream and cheese mixture. The consistency should be thick and heavy. Set aside to cool.
- Now cut your baking potato's in half and scoop out the inside of the potato leaving the skin in tack.
- Mash the potato filling and fold into the macaroni and cheese mix.
- On the bottom of the scooped potato place a small dollop of sour cream followed by a piece of cooked bacon and some chopped green onion.
- Now fill the potato with the Potato Macaroni and Cheese Filling.
- Bake once again in a 300 degree oven for approximately 15 minutes until golden brown crust has formed.