



CATEGORY: NH MADE

Northern Comfort Macaroni and Cheese

Submitted by: Deb Erb and Doreen Morris for Landaff Creamery

Ingredients:

1lb. elbow macaroni, cooked per directions, tossed with olive oil
4 cups Landaff cheese
4 cups Hatchland Farm half and half
8 Tablespoons Cabot butter
8 Tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
4 Teaspoons dry mustard
2 Tablespoons cooking wine
4 Cloves crushed garlic
1 Cup chopped onion

Directions: Northern Comfort Mac and Cheese

1 lb. elbow macaroni, cooked and tossed with olive oil

Melt butter in pan, add flour, stir. Stir in Hatchland half and half, salt and pepper. Cook until thickened.

After making white sauce, add:

4 tsp. dry mustard

2 tsp. Worcester sauce

2 T. cooking wine

2 tsp. Crushed garlic = 4 whole cloves

4 C. Landaff Cheese

Mix until cheese is thoroughly melted. Pour on elbows and mix in 1 cup chopped onion.

Pour into pan and top with crushed Keebler butter crackers and melted Cabot butter. Bake for ½ hr. at 350 degrees. Yummmmm.