



CATEGORY: NH MADE

Mac and Cheez-It

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Ingredients:

Pasta
Any kind of cheese sauce
Heavy Cream
Maple Syrup
Brown Sugar
Butternut squash (you will be making a sauce)
Chicken or vegetable sauce
Double crumb hit
Toasted pistachios and pecans
¼ c. water

Slice squash lengthwise. Invert and place in glass baking dish which has 1/4 " of water. Bake in a preheated 375 degree oven for approximately 30 minutes or until fork tender. Remove from oven and drain water. When cool enough to handle, scoop out squash seeds and innards and discard. Scoop the squash and place in small food processor. Puree until smooth. Set aside. While the squash is baking you may want to save time and effort by toasting the nuts on a baking sheet placed on another rack in the oven. They only take minutes to become nice and toasted so keep an eye out.

You should have 1 - 1 1/2 cups of squash. In a saucepan put the squash, 1/3 cup of broth, 1/3 heavy cream. Heat to just a simmer. Remove from heat. Add 2 Tbl. maple syrup and 1 Tbl. brown sugar (more or less to taste)

Second: Make the Double Crumb Hit. Cook butter and crumb combination separately then add together. 2 Tbl. butter 1 cup plain, dry bread crumbs 2 Tbl. butter 1 cup crushed cheez-it crackers. Melt butter in a small sauce pan on medium heat, add crumbs, stirring until just lightly toasted. Remove to cool. Then add together. Set aside.

Third: Any kind of cheese sauce. This is a great recipe to use up stray chunks of cheese in your cheese drawer or try an interesting combination of several types. While you are making the cheese sauce put the water on to boil for the pasta. The recipe makes about 2 1/2 cups of sauce 2 1/2 cups of milk 1/3 cup all-purpose flour 3 Tbl. Butter, pinch of cayenne pepper 2 oz. sharp cheddar cheese 1 oz. parmesan cheese, finely grated fresh nutmeg, salt and pepper. Place the milk, flour, butter, and cayenne pepper into a medium saucepan. Whisk the contents while bringing it to a gentle simmer. Keep whisking for 5 minutes. Add cheeses, whisking as they melt. Season with the salt and pepper and nutmeg. Remove from heat. Prepare pasta. When everything is ready ladle a serving size portion of pasta into a bowl, add the cheese sauce, drizzle the butternut sauce, add a generous heaping spoonful of the crumbs and sprinkle with the nuts. Enjoy!