



CATEGORY: RESTAURANT

Chef Mark's Mac n' Cheese

Submitted by: Ej's on Main

Ingredients:

1 lb. Orecchiette Pasta
Kosher Salt & Black Pepper to taste
½ Cup Maytag Blue Cheese
1 Cup Baby Swiss Cheese
1 Cup Parmesan Cheese
1 Cup New York Sharp Cheddar
¼ lb. Butter
4 Cups Panko Bread Crumbs
1 Pint Heavy Cream
6 oz. Applewood Smoked Bacon

Directions:

1. Cook pasta in a heavily salted water, 6-8 minutes, drain and set aside
2. Grate all cheeses
3. Place bacon on a sheet pan and bake for 12 minutes at 350 degrees, remove and let cool before crumbling
4. Heat heavy cream and slowly incorporate all of the cheeses except the parmesan cheese
5. Cook until the mixture has reached a smooth consistency and then remove from heat
6. Combine the pasta, cheese sauce mixture and bacon until pasta is well coated
7. Melt butter and mix well with panko bread crumbs and parmesan cheese
8. Place pasta mixture in a well buttered pan and top with bread crumb mixture
9. Bake covered at 350 degrees for 45 minutes. Bake uncovered an additional 15 minutes