



CATEGORY: RESTAURANT

Chef C's Mac and Cheese

Submitted by: Celery Stick Café –Concord Coop

Ingredients:

1lb butter
5lb Havarti cheese
2lbs Cheddar cheese
5lbs Fontina cheese
2C Flour
6qts. Cream
1 Dozen eggs
5lbs Elbow macaroni
8C Panko bread crumbs
¼ lb butter
Salt
Pepper
1C Hot sauce

Directions:

Melt the butter and add flour, cook the roux for 3 minutes. Add cream and bring to simmer, when thickened add cheese and hot sauce. Adjust seasonings with salt and pepper. Meanwhile cook pasta in separate pot. Turn off heat, add eggs stirring often. Add cooked pasta, toss thoroughly. In another bowl toss panko with butter, pour macaroni into pan top with panko and bake in oven for 45 minutes at 350 degrees.