



## **CATEGORY: RESTAURANT**

### **Mad Mac and Cheese**

Submitted by: Celery Stick Café –Concord Coop

#### **Ingredients:**

8C Heavy cream  
2lbs Maytag blue cheese  
3lbs Elbow macaroni  
1C Sour cream  
1/4<sup>th</sup> cup hot sauce  
1/2C Corn starch  
2C Panko bread crumbs  
8 Oz. Crispy chopped bacon

#### **Directions:**

In a heavy pot bring cream to a boil and thicken with corn starch, add blue cheese, hot sauce and sour cream; toss with cooked pasta. In a mixing bowl toss together bacon and panko, spread mixture on top of mac and cheese and bake in over 20 minutes at 350 degrees.