

Member Recipe:

Recipe: Many of us Cabernet and Merlot aficionados are hip to the fact that red meat, namely steak, pairs great with a big Cab or Merlot (apologies to all our Cabernet & Merlot loving vegetarian friends out there). However, when it comes to opening up a slightly lighter style of Merlot or Cabernet Sauvignon there are a wide range of pairing ideas. Whether you choose to pair a Merlot with an avocado and cheddar topped Kobe burger from the grill, or a Cabernet Sauvignon with homemade Macaroni and Cheese you will be in for a real treat. One of Bill's favorite renditions of Macaroni and Cheese features 30 month aged cheddar from Fiscalini Farms. Forget any preconceived notions about this dish, as it may turn out to be the one Mac and Cheese recipe that everyone can appreciate.

Bill's Big & Bold Mac & Cheese

This is quite possibly the tastiest Mac & Cheese on the planet and it pairs well with a great bottle of Cabernet or Merlot! The dish serves 8 as a main course but can serve 12-14 people as a side dish. Although Bill uses Fiscalini Farms 30 month Aged Cheddar Cheese, which we believe absolutely sets this dish apart from all others, it is not a necessity and any high quality cheddar cheese can be substituted.

The Topping: Important to note that this can be made up to one day in advance and refrigerated.

2 tablespoons unsalted butter, melted.
2 cups Panko bread crumbs
1 cup coarsely grated 30 month Aged Cheddar

Cheese Sauce & Macaroni

3 tablespoons unsalted butter
3 tablespoons all-purpose flour
½ teaspoon red pepper flakes
2 ¾ cups whole milk
¾ cup heavy cream
4 cups coarsely grated 30 month Aged Cheddar.
2 teaspoons Dijon mustard
1 ½ teaspoons salt
¼ teaspoon freshly ground black pepper
¾ pound elbow macaroni

Place an oven rack in the middle of the oven and preheat to 400°. Meanwhile, butter a 3 quart baking dish.

Topping

Stir together butter, Panko, and cheese until well combined.

Sauce

Melt butter in a 5 quart heavy bottom pot over moderately low heat. Whisk in red pepper flakes and flour and cook this mixture, whisking for 3 minutes or so to make a roux. Whisk in milk in a slow stream, and bring sauce to a boil, whisking constantly. Simmer, whisking occasionally, for 3 minutes. Stir in cream, cheddar cheese, mustard, pepper, and salt. Remove the pot from the heat and cover surface of sauce with wax paper to prevent a skin from forming on sauce.

Assembly

Cook the macaroni in a 6 quart pot of boiling salted water until al dente.

***Note- Reserve 1 cup pasta cooking water and drain macaroni.**

Stir sauce, cooked macaroni, and cooking water in a large bowl, transfer to cooking dish. Sprinkle topping over the macaroni and bake at 400° until the topping is golden and bubbling, about 25 to 35 minutes.