



# Mac & Cheese Ideas



1. Four Cheese Mac & Cheese
2. Grilled Chicken Mac & Cheese
3. Lobster Mac & Cheese
4. Double Smoked Bacon Mac & Cheese
5. Mac & Cheese Soup
6. Mac & Cheese Lasagna Style
7. Maryland Crab Mac & Cheese
8. Chorizo Mac & Cheese
9. Philly Style Mac & Cheese
10. Mac & Cheese Muffins
11. Carbonara Mac & Cheese
12. Mac & Cheese Bolognese
13. Mac & Cheese Florentine
14. Chili Mac & Cheese
15. Smoked Gouda & Broccoli Mac & Cheese
16. Maytag Mac & Cheese with Applewood Bacon
17. Mac & Cheese with Leeks & Stilton
18. Mac & Cheese with Spicy Salsa
19. Whole Wheat Pasta Mac & Cheese
20. Irish Cheddar, Stout and Bacon Mac & Cheese
21. Pepperoni & Provolone Mac & Cheese
22. Smoked Kielbasa Cheddar Mac & Cheese



## Southwest Sea Shell Gratin

### Ingredients

ITEM#	ITEM	AMT
56921	Butter	1 lb
11305	Cognac	1/4 cup
99932	Diced Carrots	1/4 cup
99121	Diced Celery	2 tbs
99905	Minced Shallots	3 tbs
99711	Minced Garlic	3 t
97627	Fine Parsley	2 tbs
11441	Port	1/2 cup
56205	Crème Fraiche	3 1/2 cup
29360	Cooked Shells	1 lb
	Egg Yolk	1
55170	Grated Pepperjack Cheese	1 lb
	Salt & Pepper	
99676	Chopped Chives	2 tbs
52146	Cheddar Jack Cheese	1 lb
25401	Cucina Biello Bread Crumbs	1/2/lb

### Method

- Sweat the shallots, celery, carrots & garlic in the butter, add the cognac and reduce.
- Add the port and reduce, stir in the crème fraiche and season.
- Fold in the pasta and the peppers, place in a baking dish or ramekins.
- In a mixing bowl whisk the remaining crème fraiche, the egg yolk & the pepperjack, season with salt and pepper.
- Mix 1/2 lb melted butter, 1 lb cheddar jack & 1/2 lb bread-crumbs.
- Top the dish with the crumbs and bake 8 to 10 minutes at 400°.
- Garnish with chopped chives.