



OLD WINSTON
SOCIAL CLUB

Mac and Cheese Fest

Will Kingery

2013 Grand Prize Winning Recipe

Mac and Cheese

1/2 lb panchetta diced
2 1/2 qts Heavy cream
2 lbs of smoked Gouda shredded
2 Shallots sliced thinly
2 lbs any pasta your preference
1 Cup of flour
1/8 cup of white wine

2 shallots sliced thinly
4 lbs of chopped Lobster tail
1/4 lb of butter

4 cups Panko bread crumbs
2 cups shredded Parmesan cheese
1/4 lb butter melted

Fill a pot with water and boil the pasta until you like the way its cooked strain and dry do not toss with oil.

Place panchetta in a pan over medium heat slowly cook down to on browned and starting to crisp put your shallots in and let cook until slightly browned. Deglaze the pan with a 1/8 of a cup of white wine and stir so that you loosen up the goodness on the bottom of the pan..Add flour slowly and stir making sure there are no lumps aka roux. Cook on medium heat for a few minutes so that the roux will change color becoming a brown roux which has more flavor and add another layer of flavor slowly stir in the cream making sure there are no lumps once all the cream is in bring to almost a simmer and fold in the Gouda and stir until is completely melted adjust salt an pepper to your preference. In a sauté pan place the other to sliced shallots and brown then add the lobster and sauté lightly. In a large mixing bowl life the pasta and the sauce 1st then fold in the lobster 2nd and place mixture into a greased or pammed going dish. Then combine the breadcrumbs Parmesan and melted butter in a mixing bowl and stir until its mixed well and evenly cover the top of the Mac n Cheese and bake at 450 when top is browned nicely your ready to enjoy!