

# Mac and Cheese Fest



OLD WINSTON  
SOCIAL CLUB

Brae Hughes

## 2014 Grand Prize Winning Recipe

### What you need:

- 1 16oz box elbow noodles
- 1 8oz jar of mayonnaise
- 2 cans cheddar cheese soup
- 16oz shredded cheese (I used 4oz each of mild cheddar, sharp cheddar, colby jack, pepper jack)
- 1 sleeve Ritz crackers
- preheat oven to 375
- boil noodles until al dente
- in a large bowl combine noodles, mayonnaise, both cans of soup, shredded cheese, and salt and pepper to taste (if mixture seems dry you can add a splash of milk)
- pour mixture into 9x13 casserole dish
- crumble Ritz crackers and sprinkle on top of mixture in casserole dish
- bake covered for 20 min, then uncovered for 20 min
- serve and enjoy

Easy, sleazy, mac and cheesy!

Caitlin weaver

## 2014 2nd Place Winning Recipe

### Spicy Three-Cheese Bacon Jalapeño Macaroni and Cheese

- 1 stick unsalted butter, plus more for pie plates
- 1 cup panko breadcrumbs
- 5 cups whole milk
- 1/2 cup all-purpose flour
- 4 cups grated sharp cheddar cheese (10 ounces)
- 1 1/2 cups grated Gruyere cheese (4 ounces)
- 1 1/2 cups grated fontina cheese (4 ounces)
- Coarse salt and freshly ground black pepper
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ground chipotle pepper
- 1 pound elbow macaroni
- 2 fresh jalapenos, finely chopped
- 1 pound package of bacon (quick substitute, use one packet of Hormel Real Crumbled Bacon)
- Preheat oven to 375 degrees. Melt 2 tablespoons butter to grease a 9-by-13-inch baking dish.
- Lay pieces of the 1 pound package of bacon on baking sheets. Add pepper to taste. Cook until desired level of crispiness. Chop bacon once it is cooked.
- Warm milk in a medium saucepan over medium heat. Meanwhile, melt remaining 6 tablespoons butter in a large high-sided skillet over medium heat. Cook until butter is bubbling. Add flour. Cook, stirring, for 1 minute.
- Gradually pour warm milk into butter mixture, whisking constantly. Cook, whisking constantly, until mixture bubbles and thickens, about 5 minutes. Remove from heat, and stir in 3 cups cheddar, 1 cup Gruyere, 1 cup fontina, 1/2 teaspoon salt, chopped bacon, diced jalapenos, 1/4 teaspoon black pepper, the nutmeg, paprika, cayenne pepper, cinnamon, and chipotle pepper.
- Bring a large pot of water to a boil. Cook pasta until al dente. Drain, and transfer pasta to cheese sauce. Stir to coat. Scatter remaining cup cheddar, 1/2 cup Gruyere, and 1/2 cup fontina over top, and sprinkle with toasted breadcrumbs, salt, pepper, and a pinch of cinnamon. Bake until cheese is melted and pasta is warmed through, about 15 minutes. Transfer to a wire rack, and let cool for 5 minutes before serving.