

Dessert First Mac and Cheese

Created By: Mike Morin & Barbara Baker



INGREDIENTS

6 oz. Dried Elbow Pasta	1 ¼ t. Worcestershire Sauce
2 T. Butter (unsalted)	⅛ t. Cayenne Pepper or Nutmeg
2 T. Flour	Salt & Pepper to taste
1 ½ Cups Whole Milk	
1 ½ Cups (6 oz.) Shredded Cabot Seriously Sharp Cheddar Cheese	
1 Cup (4 oz.) Shredded Fontina Cheese (Farmer's cheese works, too)	
2-3 Granny Smith Apples, peeled, cored and cut into small pieces (coat lightly with lemon juice to keep them from turning brown)	This is the SECRET ingredient!

PREPARATION *Preheat oven to 350°*

1. Cook macaroni in boiling water according to package.
2. In a saucepan, melt butter over medium-low heat.
3. When butter has melted, stir in flour to make a roux, whisking constantly for 3 minutes.
4. Add milk slowly, in a stream, while whisking.
5. Cook the sauce, whisking, until thickened slightly.
6. Stir both cheeses into sauce until thoroughly melted.
7. Stir Worcestershire and Cayenne into sauce until fully combined.
8. Stir cooked macaroni into sauce, then add apples and salt & pepper to taste.
9. Spray baking dish with non-stick spray and transfer macaroni & cheese, spreading evenly.
10. Set aside while you prepare your crumb crisp dessert topping.



After Work

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Part 2: Crumb Crisp Dessert Topping

INGREDIENTS

¼ Cup Granulated Sugar
¼ Cup Brown Sugar, packed
¼ t. Ground Nutmeg
¼ t. Cinnamon

Pinch of Salt
⅜ Cup Flour
½ Stick Butter (unsalted), cut into bits
¼ Cup Chopped Walnuts

PREPARATION

1. Mix sugars, spices, salt and flour in a bowl.
2. Add butter to sugar mixture and work it in with a pastry cutter or your fingers until the mixture resembles a coarse meal, then stir walnuts into sugar mixture.
3. Spread mixture over the top of the mac & cheese, gently patting it down evenly.
4. Cover baking dish with foil and bake 30 minutes.
5. Remove foil and bake 30 minutes more until topping is light brown.
6. Prepare to be worshipped for your greatness.