

WINERIES OF OLD MISSION PENINSULA

Mac & Cheese

Bake-off 



Truffle Mac & Cheese

Bayside Market

Pairing: 2 Lads 2017 Pinot Noir

Ingredients

½ C Butter (Unsalted)

½ C All Purpose Flour

½ Gallon Whole Milk

1 Pint Heavy Whipping Cream

2 lbs White American Swiss

1 tbs Truffle Zest (or more to taste)

1 Large Onion

Salt and Pepper

Directions: Sweat onion with butter until translucent. Add flour and cook 2-3 minutes then add milk and cream.

Cook until slightly thickened.

With immersion blender blend in cheese until fully incorporated.

Add truffle zest to test.

*Truffle Mac & Cheese is also available for purchase at Bayside Market!

(1532 US-31, Traverse City, MI 49686)



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WINNER:
Best Pairing

Apple & Lamb Bacon Mac and Cheese

Hearth & Vine

Pairing: Black Star Farms BeDazzled

WINNER:
People's
Choice

Ingredients

- 1 Pound Bow Tie Pasta
- 1 Pound White Melting Cheese
- 1 qt Heavy Cream
- 8 oz Camembert Cheese
- 4 oz Raclette Cheese
- 4 oz Manchego
- 8 oz Brie
- 1 Sweet onion caramelized and diced
- 8 oz lamb Bacon Diced
- 1 ea. Apple diced
- 1 tbs Chives small diced
- Salt/ white Pepper to taste

Directions: Start by melting the white cheese and cream in a heavy bottom pot

Add the Caramelized onion and slowly add cheeses in small increments making sure your sauce is hot and the cheeses are completely melted. Add apples, chives, and pasta

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Braised Short Rib Boursin Smoked Gouda Mac and Cheese with Crispy Fried Shallots

By Grand Traverse Resort

Pairing: 2017 Bowers Harbor Red

1 lb package elbow noodles

1 stick butter

Enough flour to make a paste with the stick of butter

4 oz. smoked gouda

1 package of boursin cheese

½ qt. cream

2 C. Water

S+P to taste

Directions: Boil noodles in water until desired doneness (preferred Al Dente).

In a sauce pan melt the butter on medium heat then put enough flour in to make a paste.

Add water and cream and stir in until boiling and thick. Add more water or cream if mixture is too thick.

Add cheese to mixture by stirring in and melting, then add salt and pepper until desired taste.

Short Ribs

1 pound beef short rib or chuck flat boneless seasoned with salt and pepper

1 T. oil

1 Qt. beef broth or beef base and water

1 C. red wine

2 sprigs thyme

4 garlic cloves



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½ onion chopped

1 carrot chopped

S+P to taste

Directions: Sear short ribs in a sauté pan with oil until golden brown.

Put short ribs into oven safe pan with beef broth, wine, thyme, garlic, onion, and carrot, wrap with aluminum and put in 300 degree oven for 2 – 3 hours.

Drain liquid, skim fat off top then heat on a stove until boiling, and then thicken with corn starch and water or a roux until able to coat a spoon. Add s+p to sauce until desired taste.

Crispy Fried Shallots

2 Shallots

½ C. Buttermilk

½ C. Flour

1 tsp each S+P

2 C. vegetable oil

Directions: Cut shallots thin then soak in buttermilk for at least 1 hour.

Take flour, salt, and pepper mix together then coat shallots until not sticky.

Turn fryer or put oil in pan and heat to 350 degrees, then fry shallots until golden brown.

Assemble

Mac and cheese on bottom then top with short ribs, sauce, and shallots on top.

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Bison Mac with Cheese Tuile and Tobacco Onions

By Jolly Pumpkin

Pairing: Brys Estate 2017 Dry Riesling Reserve

Cheese Sauce

- 1 qt heavy cream
- 4oz cream cheese
- 2oz cheddar (shredded)
- 2oz American (cubed)
- 2oz Gouda (shredded)
- 2oz Raclette (shredded)

Salt and pepper to taste

Directions: In a sauce pot reduce heavy cream by 1/3 over medium heat, make sure not to boil over. Reduce to low heat and slowly incorporate all cheeses with a whisk until melted. Season with salt and pepper to taste.

Bison

- 1 pound ground bison (or lean Beef)
- ½ large yellow onion (fine dice)
- 1ea medium carrot (fine dice)
- 2ea garlic clove (minced)
- ¼ C ketchup
- ¼ C bbq sauce
- 2 Tbl brown sugar
- ½ Tbl worchestershire sauce
- 1 Tbl butter

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Directions: Melt butter in a large sauté pan, add onion and carrot. Cook until onions begin to clear, then add garlic and bison. Cook meat until it begins to brown stirring frequently. Add remaining ingredients, simmer for 30 mins stirring frequently to avoid sticking.

Tuile

2oz cheddar (shredded)

2oz asiago (shredded)

Directions: Arrange on parchment lined sheet tray into six small piles, bake @375 until golden brown and crisp 7-10min

Tobacco Onions

½ large yellow onion (sliced very thin)

1C buttermilk

1C all purpose flour

½ tsp cayenne pepper

½ tsp ground black pepper

½ tsp paprika

½ tsp granulated garlic

1 tsp salt

Directions: Place slice onion in container, cover with buttermilk and allow to sit for at least 2hrs up to overnight. Combine all dry ingredients together. Strain onions and toss in flour mix, sift out coated onions and pan fry or bake until crisp and golden brown.

Pasta

2 lbs. elbow macaroni, boiled al dente

Assemble

Mix bison into cheese sauce, then fold in cooked pasta. Garnish with tuile and tobacco onions. Enjoy!

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Pulled Pork Mac and Cheese

By Blue Tractor

Pairing: Chateau Chantal 2017 Pinot Noir

Ingredients:

4 Cups Whole Milk
2 Cups Heavy Whipping Cream
1/3 Cup Chicken Stock
10 Ounces Shredded Mozzarella
10 Ounces Shredded Parmesan
8 Ounces Shredded
4 Ounces Roux
Salt and Pepper to Taste
1 Pound Blue Tractor Pulled Pork
Your favorite Sweet and Smoky Barbecue Sauce
1 Pound Pasta (dry)

Cheese Sauce

Directions: To make roux; Melt 2 ounces of butter into sauté pan. Once melted add 2 Ounces all-purpose flour and mix thoroughly. Cook on medium heat for about 5 minutes stirring often. Remove from pan and place in refrigerator for later use.

Combine milk, cream, and chicken stock in a double boiler. Place on High Heat.

Once fully cooled remove roux from refrigerator. Chop finely. Whisk into milk mixture while cooking on high heat. Cook until no lumps remain.

Add cheeses in small batches and whisk into milk until fully melted.

Add salt and pepper to taste.



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Assemble

Cook 1-pound dry pasta al dente. Drain, don't rinse. Combine with desired amount of cheese sauce. Pasta will soak up some sauce after a few minutes. Top with blue tractor pulled pork. Drizzle desired amount of BBQ sauce over top of pork. Enjoy!

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Harvest Mac and Cheese

By Harvest

Pairing: Chateau Grand Traverse 2016 Barrel Fermented Chardonnay

Ingredients:

3TbIs / 43g Unsalted Butter

3TbIs / 22g Flour

1 1/2c / 340g Whole Milk

1/2c / 61g Shredded Brick Cheese or Monterey Jack

6TbIs / 44g Shredded Colby Cheese

1TbIs / 13g Shredded Parmesan Cheese

1tsp / 5g Minced Fresh Garlic

1tsp / 5g Salt

12oz Dried Medium Pasta Shells or any other pasta you prefer cooked al dente.

1/2c toasted bread crumbs (we like panko style crumbs) tossed with olive oil, a pinch of salt and zest from half a lemon.

Directions: Melt butter in a small/medium saucepan over medium heat. Add flour and whisk together to make a roux. Once the butter and flour are well blended and bubbling add half of the milk, whisk until smooth. As the mixture starts to thicken add the rest of the milk. Cook the milk and roux mixture until it just starts to come to a boil. It's very important that once all of the milk is added you continually whisk the mixture while on the heat. If left alone the milk can scorch. Once the mixture has come almost to a boil reduce the heat to low and gradually add the remaining ingredients. Continue to whisk the sauce until all of the cheese is melted and the sauce is silky smooth. Stir the sauce into your cooked and drained pasta and top with lemon breadcrumbs or any other type of topping you prefer. At this point, you can also incorporate other sauces or ingredients to make it your own. At Harvest, pesto is always a favorite as well as crumbled bacon.

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Three Onion Mac and Cheese

Figs

Pairing: Hawthorne Vineyards 2016 Pinot Noir

COMING SOON!

WINERIES OF OLD MISSION PENINSULA

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4 Cheese Baked Mac and Cheese

OPA!

Pairing: Mari Vineyards 2016 Troglodyte Rosso

Ingredients:

1 qt heavy whipping cream

4 cloves of garlic, minced

1 white onion, diced

1 T worcestershire

6 dashes of Tabasco

1 cup chicken stock

3 T butter

1 tsp nutmeg

1 tsp white pepper

Shredded cheeses: asiago, parmesan, ramano, sharp cheddar, to taste

Your favorite noodle shape!

1/4lb butter

1 cup panko

Granulated salt and garlic to taste

Directions: Sauté onions and garlic in butter. Add all other ingredients for cheese sauce except cheeses and bring to a hard boil. Once the sauce reaches a boil add cheeses until melted. Boil noodles on the side and fold into cheese sauce

For Panko Crumbs:

Melt butter in a sauté pan and add crumbs until butter is absorbed. Sprinkle salt and garlic to taste.



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Mac and Cheese with Smoked Chicken, Broccoli, Tomato, and Leeks

Smoke & Porter

Pairing: Peninsula Cellars 2016 Stainless Chardonnay

1 lb	Orecchiette Pasta
4 c	Smoked Gouda Sauce Mornay
2 c	Smoked Chicken, diced
1 c	Smoked Grape Tomatoes
½ c	Leeks
1	Bunch Broccoli, Chopped
1 c	Grated Smoked Gouda
1 tbsp	Red Pepper Flakes, optional

Directions: Cook your pasta according to the box directions. Strain and set aside.

While the pasta is cooking warm the Chicken with the leeks, and Smoked Tomatoes and Broccoli.

Add your mornay to the Chicken mix and warm. Mix in the pasta and extra gouda, season with Pepper flakes if desired, salt and pepper, top with more grated cheese and bake in broiler until cheese is melted.

Sauce Mornay

Sauce Mornay is a classic French cheese and cream sauce usually containing Parmesan and Gruyere.

2 c	Whole Milk
2 c	Heavy whipping cream
½	Onion
2 ea	Clove Garlic, slice
2 ea.	Sprigs of herbs, thyme, sage, rosemary, tarragon



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- 3 oz Butter
- 3 oz Corn Flour
- 2 c Smoked Gouda Cheese, Grated

Directions: Place the half cut onion directly over the flame of your stove. Char the onion black on both sides. Place in a 8 qt sauce pot with milk, cream, garlic, and herbs. Bring to a simmer for 8 minutes.

Make your roux with the butter and flour. Melt the butter then mix in the flour. Leave on the burner at low for 5 minutes while stirring once every minute so as to not scorch the flour. It should have the look and feel of thick peanut butter.

Add 2 oz of the roux to the simmer milk mix and simmer for 10 minutes until the sauce becomes thick enough to coat your spoon. Strain the milk sauce then mix in the grated cheese. Season with salt and pepper.

Smoked Tomatoes

- 1 pt Grape Tomatoes
- 1 Tbsp. Blended Oil

Directions: Toss the Tomatoes with the oil and place in your smoker at 250 degrees for 1.5 to 2 hrs. Once the Skins look shriveled and loose remove from the smoker.