



Blue Tractor Mac N' Cheese
Blue Tractor for Chateau Chantal

2 Cups Whole Milk

2 Cups Heavy Cream

1/4 # Smoked Gouda

1/4 # Smoked Cheddar

1/4# Smoked Mozzarella

2 ounces butter

2 ounces all purpose flour

Salt and Pepper to taste

Crispy Bacon

In a sauté pan melt butter. Once butter is melted add flour and mix well. Cook on medium heat for about 10 minutes stirring often. Place in refrigerator until fully cooled.

On a double boiler, add all milk and cream. Bring up to a simmer. Take butter and flour mix and chop finely then whisk into milk and cream. Bring back to a simmer. About 15 minutes. After roux is fully incorporated then add the cheese one type at a time and whisk until fully melted. Add salt and pepper to taste.

Use about 2-3 ounces of cheese sauce for 1 cup of cooked pasta. Top with bacon. Enjoy.

Four Cheese Chicken Artichoke Cavatappi Macaroni

Peninsula Grill for Brys Estate

Ingredients:

1.5oz butter

1.5oz flour

3 cups whole milk

$\frac{3}{4}$ cup gruyere

1 $\frac{1}{4}$ cups Monterey jack cheese

$\frac{1}{2}$ cup white cheddar

2 $\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ tsp. black pepper

2 tsp. Fresh minced garlic

24oz cooked cavatappi pasta

4oz sliced shitake mushrooms

5 artichoke hearts quartered

1 cup Sauvignon Blanc

1 TBS. Scallions

Top with parmesan

4 chicken Breasts

Sauce:

Start by making a roux

1.5oz butter by weight

1.5oz flour by weight

Cook for 1 minute then, add 3 cups cold milk, 1 cup at a time whisking vigorously bring to a boil and thicken.

After the Roux thickens whisk in your shredded Gruyere, Monterey Jack, and white cheddar. Add your fresh minced garlic, salt and black pepper.

Noodles:

Cook Cavatappi noodles according to instructions, and weigh out 24oz (6oz per order)

Chicken:

In a separate pan heat up $\frac{1}{4}$ cup of olive oil over medium high heat. Add 4 chicken breast lightly dredged in seasoned flour, sear both sides and finish in the oven until fully cooked.

Combining final ingredients:

Set the cooked chicken breast aside and take that same pan you used to cook them in and add 2 TBS. of olive oil, sliced Shitake mushrooms, and quartered artichoke hearts. Sautee quickly on high heat. Then in a large pot add your cooked pasta, prepared sauce, 1 cup Brys Sauvignon Blanc, and vegetables that were just sautéed. Bring to a boil add your scallions, and stir everything together.

Serving:

Scoop each serving into four separate dishes place a chicken breast on each one sprinkle parmesan cheese over top.

Curry Lamb Macaroni & Cheese

Jolly Pumpkin for Chateau Grand Traverse

Ingredients:

- 1/4lb butter or ghee
- 3 cloves garlic (minced)
- 1 small onion (minced)
- 2T fresh ginger (minced)
- 1, 14oz can diced tomatoes (strained, set juice aside)
- 1 cup coconut milk
- 8oz goat cheese
- 1lb ground lamb
- 6oz yellow madras curry powder
- 2oz turmeric
- 1 lime (squeezed)
- 1lb. elbow macaroni

Preparation:

Cook elbow macaroni in large pot of boiling salted water until al dente; strain and set aside. In a medium sauce pot melt 1 stick of butter on low heat. Once melted, add the minced garlic, onion, and ginger increasing the heat to medium. Stir frequently to keep from burning until onions become translucent. Once translucent add madras curry powder and turmeric, continue cooking for 2 minutes over medium high heat stirring continuously. Next combine the strained tomatoes and coconut milk, whisk occasionally until it starts to simmer. Once simmering, lower heat to medium, slowly add goat cheese, juice of lime and 1/2 of the reserved tomato juice. Whisk until the goat cheese is fully incorporated, remove from high heat and keep warm. In a large sauté pan, over medium high heat, brown your ground lamb until cooked all the way through, strain the fat. Combine noodles, sauce and lamb. Enjoy!

Leelanau Truffle Raclette Mac and Cheese with House Bacon and Breadcrumbs

Hearth and Vine for Black Star Farms

Cheese Sauce

2 tablespoons butter

2 tablespoons flour

2 cups milk

1 ½ cups shredded Leelanau Truffle Raclette

Salt

fresh ground pepper

3 whole garlic cloves crushed

2 whole bay leaves

Melt butter in saucepan over medium heat; whisk flour into butter until smooth and remove from heat. In a separate pan combine milk, garlic and bay leaves and bring to a simmer. Strain the milk to remove the garlic and bay leaves. Add the strained milk to the butter mixture and return to medium heat. Stir with wooden spoon and cook until mixture thickens, about 3 minutes. Add the Truffle Raclette and stir until cheese is melted, about 2 minutes more. Season with salt and pepper.

House Bacon

5 pounds pork belly skin off

½ cup kosher salt

½ cup dark brown sugar

2 tablespoons honey

2 tablespoons chopped bay leaves

2 tablespoons crushed juniper berries

1 tablespoon fennel seed

2 teaspoons pink curing salt

Rinse the pork belly and pat dry. Combine all other ingredients in a bowl and mix well. Coat the pork belly entirely with rub and place in resealable 2-gallon plastic bag. Seal the bag and refrigerate for 7 to 10 days while flipping once a day, until the pork belly feels firm. Remove from bag and gently rinse the pork. Pat dry and refrigerate on a rack for 48 hours. Set your smoker to 200 degrees F using Applewood chips. Smoke the belly until the internal temperature reaches 150 degrees F. Slice and cook as desired.

Breadcrumbs

4 slices of bread

2 tablespoon chopped parsley

Pinch of salt

Preheat oven to 250 degrees F. Place sliced bread on oven rack for 25-30 minutes or until hard and golden brown. Remove from oven and let cool. Crumble the bread in a mixing bowl until desired size. Add Parsley and salt. Use as a topping for your Mac and Cheese.

Honey Chipotle grilled Flank steak and White Cheddar Jack Cheese
Aerie Restaurant for Bowers Harbor Vineyards

1 # dry Macaroni
2 corn tortillas
1 C. oil (vegetable or canola)

Flank steak

1 # Flank steak
1/4 C. Honey
1 tsp cumin
1 tsp coriander
1 tsp chipotle powder
1 tsp salt
1/4 C. Brown sugar

Cheese sauce

2 T. Butter
Flour – enough to make a paste with melted butter
1/4 C. White Cheddar
1/4 C. Pepper Jack
1 C. Water
1/4 C. Heavy whipping cream
1/2 tsp. cumin
1/2 tsp. coriander
1/2 tsp. chili powder
Salt and pepper to taste
8 Cilantro leaves destemmed
1/2 lime

Pico de Gallo

2 tomatoes diced
1/4 of an onion diced
1/2 to a full depending on your preferred heat level of a jalapeno small diced and deseeded
1/2 lime just the juice with no seeds
1 avocado diced
Small bunch of cilantro finely chopped
Salt and pepper to taste

Step 1: Boil macaroni until noodles are al dente (cooked with a small bite to it) then rinse with cold water

Step 2: Take corn tortillas and cut them into strips. Put the cup into a small pot on medium high heat and fry tortillas in it until crispy.

Step 3: To make the Pico de Gallo, take all the ingredients and mix them together in a bowl.

Step 4: Mix all of the seasonings together for the flank steak and rub the Flank steak down with them.

Step 5: Grill the flank until rare then rub the flank with the honey and brown sugar. Finish off in a 350 degree oven until your desired doneness. (I prefer Medium rare to medium) then let rest on top of the oven

Step 6a: To start the cheese sauce, take the butter and melt it on medium low heat. Then add enough flour to make a paste. Slowly add in the water and whisk until integrated (you may need a little more or a little less water. Once it is at the right consistency (able to coat a spoon) add the cream and whisk in.

Step 6b: Add all of the seasonings in then whisk until incorporated. Then stir in the cheeses slowly until it gets a stringy but smooth texture. Add the noodles into the cheese sauce and stir until hot. (You can turn up the heat to medium but make sure you are constantly stirring it).

Step 7: To Assemble, Thinly slice the flank steak. Then put a helping of the pasta on the plate with 2 strips of the flank steak, a tsp. of the Pico de Gallo, and a few tortilla strips. Will yield 4 servings

Reflect Bistro Mac and Cheese

Reflect Bistro for Hawthorne Vineyards

1 lb. Alphabet Pasta

2oz. Aged Cheddar Cheese

2oz. Parmesan Cheese Flakes

2oz Double Gloucester Cheese

1 TBLSP Flour

1 TBLSP Butter

¼ Cup Heavy Cream

1 Cup Whole Milk

¼ Cup Sour Cream

½ TBLSP Chicken Base

½ cup Hot Water

1 6-8oz Hickory Smoked Chicken (Finely Diced)

Salt and Pepper to taste

Prepare pasta as directed on the box. Using a 4 qt. saucepan, melt the butter on medium heat. Turn off heat and then add the flour and mix to a smooth consistency. Mix the chicken base with water and add to mixture. Turn heat back on to medium high. Slowly add the cream and milk, whisking constantly. Wait for the mixture to thicken and rise. Turn heat down to low and slowly whisk in the cheeses. Add in sour cream to combine. Once melted, add the diced chicken. Simmer for 5 minutes, stirring occasionally. Add to pasta. Salt and pepper to taste.

Waffle Cone:

Dip rim of cone into melted chili chocolate.

Add 1 piece of Pancetta to the bottom of the cone.

Add approximately 2TBL on top of Pancetta.

BLT Macaroni and Cheese

S2s Sugar to Salt for Mari Vineyards

1/2 pound macaroni

1/2 cup green onions chopped

3 cloves roasted garlic chopped

3 cups milk

1 cup roasted tomatoes

2 oz aged white cheddar

2 oz parmesan

2 oz gouda

2 oz swiss

2 cup bacon, small cubes

1 tablespoon butter

3 tablespoon flour

1 teaspoon fresh thyme chopped

1 teaspoon fresh rosemary chopped

In a large pot of boiling salted water cook pasta till al dente. Strain and chill under cold running water, then drain. Crisp the bacon in a sauté pan over medium heat for 5-6 minutes, strain and set aside. Add the flour and butter to the pan, keeping the mixture moving with a whisk for about 7-8 minutes to create your rue. Make sure it is free of any lumps. Add the milk slowly while whisking. When milk is incorporated, add green onions, fresh herbs and roasted garlic, simmer for 8-10 minutes. Incorporate the cheese until melted. Add more milk if needed to thin. Fold in the pasta, bacon, roasted tomatoes and season to taste.

Green Sauce

1 handful of each; romaine, arugula and spinach

Approximately 3/4 cup olive oil

S&P to taste

In a blender add the greens and pulse. Add the olive oil slowly and turn to highest setting to incorporate fully. Season to taste.

Smoke and Porter Loaded Mac N' Cheese

Smoke and Porter Public House for Peninsula Cellars

1 #	Orecchiette Pasta
4 c	Sauce Mornay
2 c	Tasso Ham, diced
1 c	Smoked Peppers
1/2 c	Butter Braised Leeks
1 c	Grated Cheddar
1 Tbsp	Red Pepper Flakes

- 1.) Cook your pasta according to the box's directions. Strain and set aside.
- 2.) While the pasta is cooking warm the ham with the leeks, and Smoked Peppers.
- 3.) Add your mornay to the ham and mushrooms, and warm. Mix in the pasta and extra cheddar, season with Pepper flakes, salt and pepper, top with more grated cheese and toasted Breadcrumbs.

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
1/2	Onion
2 ea	Clove Garlic, slice
2 ea.	Sprigs of herbs, thyme, sage, rosemary, tarragon
3 oz	Butter
3 oz	A.P. Flour
1 c	Gruyere Cheese Grated
1/2 c	Parmesan Grated

- 1.) 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.
- 2.) 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.
- 3.) 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 cheeses. Season with salt and pepper.

Smoked Sweet Peppers

- 1 ea. Yellow Bell Pepper
- 1 ea Red Bell Pepper
- 1 Tbsp. Olive Oil

- 1.) Toss the peppers with the oil and place in your smoker at 250 degrees for 2 hrs. Once the Skins look shriveled and loose remove from the smoker and wrap in a bowl with plastic wrap to cool.
- 2.) Once cooled peel and deseed the peppers, cut for further cooking.

Smoked Pork and Stilton Mac and Cheese

Mt. Holiday for 2 Lads Winery

- 8 ounces uncooked elbow macaroni
- 2 cups shredded sharp Cheddar cheese
- 1/2 cup crumbled Stilton (or your favorite blue)
- 3 cups milk
- 1/4 cup butter
- 2 1/2 tablespoons all-purpose flour
- 4 ounces smoked pork butt (or your favorite smoked meat)
- 3 ounces caramelized onion
- 3 ounces sautéed mushroom (sautéed in butter and white wine)
- ½ cup additional stilton for topping

Directions

1. Cook macaroni according to the package directions. Drain.
2. In a saucepan, melt butter over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Remove from the heat and mix in the cooked macaroni noodles. Stir in the meat, onion and mushroom and return to the low heat, stir constantly until just hot. Divide into four bowls, top with additional stilton and enjoy.