



**OLD MISSION
PENINSULA**
Wine Trail

Winner: Overall Favorite

Bayside Market Roasted Acorn Squash 3-Cheese Mac with Sundried Tomatoes, Spinach and Spiced Pepitas with Chateau Grand Traverse 2017 Barrel Fermented Chardonnay

Ingredients

1/2 lb unsalted butter	1/2 cup sundried tomatoes
1/2 lb unbleached flour	1 cup spinach (packed and fresh or thawed from frozen)
1 large white onion, julienned	1/4 tsp nutmeg
2 qt whole milk	salt and pepper
1 large acorn squash	For spiced pepitas
1/2 lb Colby jack cheese, grated	1/2 lb pepitas
1/2 lb Muenster cheese, grated	2 T oil
1/2 lb White American cheese, grated	2 tsp Cajun seasoning
1 lb dried elbow macaroni	

Instructions

In a large pot, bring to a boil one gallon of water and a pinch of salt. Add pasta and cook until al dente. Drain and set aside.

Pre-heat oven to 375F. Cut squash in half and scoop out seeds. Place squash skin side up in a casserole dish and fill with a half an inch of water. Bake for about 30 minutes or until fork goes through with ease. Scoop out contents and set aside.

To prepare pepitas, mix ingredients together and bake on a cookie sheet at 375F for 5-7 minutes until slightly crunchy. Set aside.

In a sauce pan, melt butter and cook onions until transparent. Add flour, cooking about 3-4 minutes for a blonde roux. Add milk slowly while stirring constantly and until slightly thickened.

Add prepared acorn squash and nutmeg. Gradually add grated cheeses and continue to stir until cheeses are fully melted. Using a hand held stick blender, blend until smooth. Add cooked pasta, sundried tomatoes and spinach and mix until incorporated. If desired, you may wish to add a touch more milk to loosen. Season with salt and pepper, to taste. Dish up mac and top with spiced pepitas and enjoy!

*Mac &
Cheese* 2019
Bake-off



Winner: The Cheesiest

Black Star Farms Hearth & Vine Café Autumn Apple & Brie Mac & Cheese topped with Peach Glazed Pork Belly and Scorpion Pepper Balsamic paired with BSF 2017 Arcturos Semi-Dry Riesling

Ingredients

1 tbs grape seed oil
2 tbs fine diced onion
2 tbs fine diced garlic
8 oz chicken stock
8 oz heavy cream
8 oz white melting cheese
1 cup shredded Manchego
1 cup shredded Mozzarella
1/2 cup shredded Gruyere
1 bottle Black Star Farms Late Harvest Riesling
1 lb of your favorite pasta (cooked al dente)

Instructions

Sauté the garlic and onions in the olive oil until translucent.

Add wine and simmer at a low heat until reduced by half.

Add stock, cream and melting cheese then slowly bring back to a simmer, stirring frequently.

Slowly add the other cheeses, stirring constantly until incorporated.

Add salt and white pepper to taste.

Toss with your pasta and top with peach glazed pork belly or bacon, pear balsamic and chives.





Winner: Best Pairing

Smokehouse Mac Shack Taco Mac & Cheese with Mari Vineyards 2016 Scriptorium Riesling

Ingredients

1/2 lb ground beef
1/4 cup chopped lettuce
1 chopped tomato
1/2 chopped yellow onion
2 cups of your favorite noodles
1 cup cheddar cheese
1 cup heavy cream
2 tablespoons of flour
Salt & pepper to taste
Taco seasoning
Scallions & sour cream for garnish

Instructions

Add chopped onion to oil in a skillet. Cook until translucent.

Add ground beef and taco seasoning and cook through, and drain of oil and set aside.

Cook noodles until al dente. Drain and set aside.

In a new pan, add butter, flour, salt, and pepper to create a roux. Add cheddar cheese. Add heavy cream until sauce is creamy.

Add noodles to cheese sauce & stir.

On a plate, layer corn chips. Add 1/3 cup of Mac & cheese mixture, and 1/4 cup of ground beef.

Top with chopped lettuce, tomato, and scallions.

Add a dollop of sour cream and enjoy.





TC BBQ Smoked Gouda and Brisket Mac and Cheese With Brys Estate 2017 Dry Riesling Reserve

Ingredients

16 ounces uncooked cavatappi or spiral pasta
2 1/2 butter
2 tablespoons flour
2 1/2 cups whole milk
1/2 teaspoons salt
8 ounces freshly shredded smoked gouda
2 ounces freshly shredded baby cheddar
8oz chopped brisket
TC BBQ Bourbon BBQ Sauce for garnish
Shredded parmesan for garnish

Instructions

Melt butter in medium saucepan.

Sprinkle in flour and mix into butter. Slowly add milk, stirring constantly.

Cook over medium heat until simmering (about 5-7 minutes). Once simmering, turn heat to low and gradually add cheeses.

Cook pasta to preferred consistency and drain.

Stir cheese sauce into cooked pasta and top with brisket.

Garnish with shaved parmesan and TC BBQ Bourbon Sauce.





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Hotel Indigo Warehouse Mac & Cheese with Hawthorne Vineyards 2017 Barrel Reserve Chardonnay

Ingredients

4 slices white bread, toasted
4 tablespoons butter, divided
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
8 slices bacon, cooked and diced
16 oz. cavatappi pasta
2 tablespoons flour
8 oz. whole milk
8 oz. heavy cream, divided
3 oz. each of shredded yellow cheddar, white cheddar, smoked gouda, mozzarella, and American cheese
1 teaspoon Sriracha

Instructions

1. To make herb-butter breadcrumb topping, tear bread into pieces and process in blender or food processor, then combine with 2 tablespoons melted butter and oregano and parsley. Set aside.
2. Boil pasta in a pot of heavily salted water. Strain pasta 2 minutes before the package directions suggest, as pasta will finish cooking in the cheese sauce.
3. Meanwhile, melt 2 tablespoons butter in a large saucepan over medium-high heat. Add flour and whisk constantly for 8-10 minutes.
4. Reduce heat, add milk and 4 oz. cream to saucepan and stir to combine.
5. Continue stirring and begin adding cheese in batches, adding more as each batch melts and blends with the sauce.
6. Season with salt, pepper, and Sriracha.
7. Fold pasta and diced bacon into the sauce and stir for an additional 1-2 minutes.
8. Remove from heat and add additional cream to achieve desired consistency—sauce will thicken upon standing.
9. Divide into bowls, top with herb-butter breadcrumb topping, and serve.

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Rare Bird BBQ Pork Mac and Cheese paired with 2 Lads 2018 Riesling, Fouch Vineyard

Ingredients

#5 pork shoulder
1 C of your favorite BBQ seasoning
2 large white onions
1 box cavatappi pasta
3T flour
3T butter
3C milk
1# shredded cheddar cheese
1# shredded Monterey cheese
1 8oz can of green chilies
Salt and pepper

Instructions

Preheat oven to 300. Coat pork shoulder in salt pepper and bbq seasoning, in roasting pan, cook pork inn oven for 4 hours, or until very tender. Remove from oven and cool, pull pork and mix together with pan juices and more BBQ seasoning if desired. Set aside

Julienne onions and add to sauté pan over medium high heat, occasionally stir onions to caramelize. When the bottom of the pan is dark, deglaze with water or a white wine if you like. Continue to heat to dissolve water/alcohol, remove from heat and set aside.

Melt butter in a sauce pot, add flour and combine to make a roux. Add milk to roux and dissolve completely, bring to a simmer and add cheeses, small handfuls at a time, until dissolved, saving one small handful of each cheese. Once all the cheese is added remove from heat and set aside.

Preheat oven to 350. Cook cavatappi as instructed, add to a large bowl, add cheese sauce and stir to combine, repeat with green chilies. Transfer to baking pan, top with caramelized onions and the rest of the cheeses. Bake in oven until cheeses are melted, approx. 15-20 minutes, serve pulled pork on top of each serving.





West End Tavern Lobster Mac and Cheese with Gruyere paired with Chateau Chantal Naughty White

Ingredients

2 Quarts Heavy Cream
½ pound butter
½ cup flour
1.5 pounds Gruyere
1 pound Sharp Cheddar
1 Tsp. White Pepper
1 Tsp Nutmeg
1 Tbsp. Salt
4 Lobster Tails – Removed from Shell
8 oz Cavatappi

Instructions

Heat Cream and Lobster shells in sauce pan. Do not boil! Add in Salt, pepper and nutmeg. Stir to mix.

Right before it boils turn off heat and cover. Let Tails steep for 15 minutes.

In a small pot melt butter and poach off the lobster tails. Remove when done.

Put flour in after removing the Lobster tails and stir and cook on medium heat for 5 minutes to make the Lobster Roux.

Remove tails from cream and strain for small pieces of shells.

Heat cream, bring to a boil. Shut off and add your lobster butter roux. Stir well.

Stir in cheese slowly.

Toss with pasta





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Aerie Restaurant Creamy Gouda and Muenster Mac & Cheese paired with Bowers Harbor Vineyards 2018 Unwooded Chardonnay

Ingredients

4 Tbs. (1/2 stick) (2 oz.) unsalted butter	1/2 lb. Muenster 1/2 lb. cut into 1/2-inch cubes
1/4 cup (1 1/2 oz.) all-purpose flour	Smoked olive oil or extra-virgin olive oil for drizzling
2 cups (16 fl. oz.) heavy cream	2 Tbs. chopped fresh chives
2 cups (16 fl. oz.) whole milk	1# In house smoked beef brisket (chopped)
2 garlic cloves, smashed	1 qt apple juice
5 fresh thyme sprigs	2-3 jalapenos sliced or diced
2 bay leaves	1 C. Honey
1 lb. dry pasta, such as elbow macaroni	2 oz. butter
2 tsp. salt	Salt
1/2 tsp. freshly ground pepper	

Instructions

Bring a large pot two-thirds of heavily salted water to a boil.

In a large pot over medium heat, melt the butter. Add the flour to make a roux, stirring well so that it cooks evenly and turns golden blond. Whisk in the cream and milk a little bit at a time, so there are no lumps. Add the garlic along with the thyme sprigs and bay leaves. Stir to make a béchamel. Simmer over medium heat, stirring occasionally to prevent scorching, until the mixture thickens, about 10 minutes. Season the béchamel with the salt and pepper.

Add the pasta to the boiling water, stir well and cook until al dente (tender but firm to the bite), according to the package directions. Drain.

Remove the garlic cloves, thyme sprigs and bay leaves from the béchamel and stir the sauce into the cooked pasta. Immediately add the cheese and stir well, so that the heat and motion melt and stretch the cheese. Transfer to a baking dish and add chopped brisket on top then drizzle the apple- jalapeno honey glaze

Take apple juice and bring to a boil, simmer apple juice with jalapenos in it until reduced by 1/2. Add honey and salt to mixture and stir in butter slowly until emulsified

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Wooden Whisk Creations French Onion Mac N'Cheese with Rye Breadcrumbs paired with Peninsula Cellars 2017 Semidry Riesling

Ingredients

4 large yellow onions	1/2 teaspoon nutmeg, freshly ground
2 tablespoons olive oil	8 oz gruyere or good quality swiss, shredded & divided
10 tablespoons butter, divided	4 oz provolone, shredded
2 tablespoons Worcestershire sauce	4 oz white American cheese, cubed
3/4 cup dry white wine	1 pound cavatappi noodles, uncooked
3 teaspoons dried thyme leaves, divided	6 slices seeded rye or pumpernickel bread (leave out overnight to dry, if possible)
1/4 cup all-purpose flour	to taste salt & pepper
1 cup beef stock	
2 cups whole milk	
2 bay leaves whole	

Instructions

Peel and thinly slice the onions. Heat the olive oil and 2 tablespoons of the butter in a heavy-bottomed Dutch oven over medium low heat. Add the onions in an even, thin layer. Depending on the size of you pan, it may be best to do this in two batches. Cook the onions slowly, stirring occasionally, for 20-30 minutes or until they begin to brown. Add the Worcestershire sauce, 1 teaspoon of thyme, white wine and a pinch of salt & pepper and continue cooking for an additional 5 - 10 minutes, until the onions are a deep golden brown (but not burned) and most of the liquid has evaporated. Remove from the pan and set aside. Add 4 tablespoons of butter to the pan and melt, scraping up any brown bits from the bottom of the pan. Stir in the flour until a paste forms (you may need to add more flour) and allow to cook, whisking often, for about 3 minutes. Slowly whisk in the beef broth, milk, remaining thyme, bay leaves and nutmeg. Continue cooking and whisking until the mixture thickens. Remove the bay leaves and discard. Slowly add in about 6 oz of the gruyere and the other cheeses, stirring with a wooden spoon. Allow each addition to melt before adding more. Season with salt & pepper to taste and cook until the sauce is smooth. Meanwhile, preheat the oven to 400°F and melt the remaining 4 tablespoons of butter in the microwave. Add the bread slices to a food processor and process until coarse crumbs form. Toss the breadcrumbs with the butter and set aside. Cook the pasta until just al dente, drain and add to the cheese sauce along with the onions. (Reserve some onions to top the dish with, if desired.) Stir gently to combine and transfer to a buttered 9x13 dish. Top with the reserved gruyere, onions and the breadcrumbs and bake on a cookie sheet until the top is golden brown.

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Birdhouse Bites Smoked Cheddar Andouille Mac & Cheese with Creamy Pinot Gris Béchamel Sauce paired with Tabone Vineyards 2016 Estate Riesling

Ingredients

1 16oz box of Shell noodles	1 1/2 Cup of Panko bread crumbs
1 lb. of Andouille sausage (remove casing)	6 tbsp. unsalted butter
1 Red bell pepper	1/2 cup all-purpose flour
1 Green bell peppers	3 cups of whole milk
1 onion	1 cup heavy whipping cream
1/2 fresh parsley	4 cups shredded smoked cheddar or regular cheddar or any other cheese you like
Spices: Salt, pepper, garlic powder to taste	

Instructions

Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.

Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.

Make the meat and veggies: De-case sausage and grind up into small chunks like ground beef. Chop peppers and onion into small pieces. Sauté all together in a large pot.

Next, make the cheese sauce: Melt butter in a deep saucepan, dutch oven, or stock pot. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.

Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.

Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.

Add veggies/meat sauté into the pot. In a small bowl, combine panko crumbs, and any other seasoning like garlic or onion powder and fresh parsley. Sprinkle over the top. Torch if you would like. Serve immediately hot.

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