



COOKS ON MAIN

for the everyday chef

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • www.cooksonmain.com

Not Your Mother's Mac & Cheese

Serves 4

INGREDIENTS:

1 LB ELBOW MACARONI
2 TBSP BUTTER
1 SHALLOT, DICED
2 CLOVES GARLIC, MINCED
4-6 OZ CRÈME FRAÎCHE
3 OZ PARMIGIANO REGGIANO
3 OZ FONTINA
3 OZ SHARP WHITE CHEDDAR
3 OZ GRUYERE
FRESHLY GROUND BLACK PEPPER
KOSHER SALT
GRATING OF NUTMEG

DIRECTIONS:

1. DICE the shallots and garlic; sauté in 2 tbsp butter over medium-high heat until translucent and cooked through. Set aside.
2. NEXT, PREPARE THE CHEESES
by grating fresh blocks.
3. MEANWHILE bring a large pot of water to boil, salt and cook the pasta to the al dente stage. Drain into a large colander reserving 1 cup of pasta water to thin the sauce later.
4. RETURN the hot, cooked pasta to the pot and stir in the cooked shallots and garlic, crème fraîche, and grated cheeses. Stir until the cheeses have melted adding some of the reserved pasta water to reach the desired consistency. If the cheeses need help melting, place on a low burner and stir until creamy and the noodles are nicely coated. Salt and pepper to taste.