

Sagamore Golf Course

Recipe: **The Club Grill Mac-n-Cheese**

Ingredients: 24 oz. Cavatappi Pasta

Directions: Cook the pasta in salted water. Set aside. Make the cheddar cheese sauce. When complete, heat the pasta in boiling water, drain thoroughly and combine with cheddar cheese sauce.

Béchamel Ingredients:

1	qt.	Milk
4	oz.	Roux
1	oz.	White Onion, fine diced, smothered in clarified butter Salt, White Pepper, Nutmeg to taste

Directions: Scald the milk (do not boil) and pour it over the roux. Bring to a boil.
Add the smothered onions.
Simmer for 30 minutes.
Adjust the seasoning with salt, pepper, and nutmeg.
Strain through a double thickness of cheesecloth.

Cheddar Cheese Sauce Ingredients:

1	qt.	Béchamel
$\frac{1}{2}$	lb.	Cheddar Cheese (Aged Grafton) grated
1	oz.	Dry White Wine
$\frac{1}{2}$	tbsp.	Mustard seeds, ground Salt and Pepper to taste

Directions: Heat Béchamel over low heat.
Add the grated cheddar cheese and continue to heat, stirring often until the cheese melts.
Combine wine with the mustard.
Add to the sauce and stir until combined.
Season to taste.
Strain with a fine sieve.

Comments/Tips: Enjoy

Yield: 3 Bowls (About 14 people)