

Carrboro Farmers' Market

Blue Plate Special

Featuring Farm Fresh Recipes from 7 Local Chefs
Who Regularly Shop at the Carrboro Farmers' Market!

Macaroni and Cheese

From

Bill Smith

Crook's Corner - Chapel Hill

Serve with a red sauce and salad

This recipe has been cut down from a larger restaurant sized one in hopes that it can transfer to home use, but I didn't have time to test it so it may make more than I think. Serves 6-8.
Preheat oven to 350 degrees

½ pound, elbow macaroni, cooked according to instructions; rinsed, drained and kept warm

4 cups sliced mushrooms*

1 small onion*, medium chopped

2 tablespoons whole butter

½ teaspoon salt

Pepper to taste

2 Tablespoons whole butter

¼ cup plain flour

2 ½ cups hot milk

1 generous teaspoon salt

½ teaspoon ground white pepper

¼ teaspoon cayenne pepper

2 ½ cups grated Hickory Grove cheese*

½ cup crumbled Chapel Hill Creamery farmers' cheese*

½ cup bread crumbs

½ cup more grated Hickory Grove cheese*

Continued on the back

Carrboro Farmers' Markets

**Carrboro Farmers' Market open Saturday mornings Year Round
and Wednesday afternoons April - October**

Southern Village Farmers' Market open Thursday afternoons May - August

Cook the onions in butter until soft, about five minutes, then add the mushrooms and continue cooking until the juice they release is almost gone. Season with the salt and pepper and set aside. Make a roux by cooking the flour and butter together until ivory colored, then slowly stir in the hot milk. Let simmer to thicken a little and season with salt, white pepper and cayenne. Stir occasionally. Fold the roux into the cooked, drained pasta. Then fold in the first portion of Hickory Grove and the farmers' cheese

Layer half of the macaroni in a 10 x 12 x 3 ½ casserole dish. Spread the mushrooms over this. Then cover with the rest of the macaroni. Mix the rest of the Hickory Grove with the bread crumbs and sprinkle over the top. Bake at 350 degrees for about 40 minutes or until the top has browned and the edges have begun to get crunchy. Let set 20 minutes before serving.

Red Sauce

1 28 oz can whole peeled tomatoes with juice
1 6-8 oz can of pimientos, drained
1-2 Tbls of Texas Pete

Simmer the whole peeled tomatoes, with their juice, and the pimientos for 10 minutes, then puree and add a tablespoon or two of Texas Pete, depending on your heat preference.

* Seasonal ingredients available at the Carrboro Farmer' Market

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