

Holiday Mac & Cheese with Ribeye

The 'trick' to this method is to make the sauce ahead and mix with the remaining ingredients so that the cheese remains grated and in pockets as the Mac & Cheese heats.

- 1 tbsp. butter
- 1 medium sized onion, diced
- 2 cloves garlic, sliced
- 1 tbsp. fresh thyme
- 1 quart cream
- ¼ cup all-purpose flour
- ½ cup Fox Run Chardonnay
- 1 lb. cooked Ditalini pasta
- 8 oz. raw milk sharp cheddar
- 8 oz. smoked gouda cheese
- 1 lb. medium rare cooked ribeye, diced ¼"
- 1 ½ cups panko bread crumbs
- 1 tbsp. fresh rosemary or 1 tsp. of dry
- 4 tbsp. butter, melted

1. In a large saucepan on medium heat, add the butter, onions garlic and thyme. Cook for 1-minute stirring occasionally. Add the cream. Simmer for 20-30 minutes.
2. In a small bowl, mix the flour and wine with a whisk. Add to the cream mixture while whisking then continue cooking, whisking occasionally, for another 5 minutes or until it thickens. Pour into a shallow container and cool completely.
3. In a large bowl, mix together the pasta, cheeses and beef. Pour in sauce mixture and mix well. Pour into a 11x17" roasting pan.
4. In a small bowl, mix together the panko, butter and rosemary. Cover the top of the mac & cheese.
5. Bake at 325° F for 30-40 minutes or until the bread crumbs are golden brown and the sauce is bubbling slightly.

Suggested Pairing: Reserve Chardonnay or Sable