



White Cheddar Bechamel Mac & Cheese by Poppycocks and 2 Lads

Duck sausage

1/2 lb Ground duck
1/2 tsp. fresh chopped rosemary
1 tsp. Shallots minced
1 1/2 tsp. Salt
1/2 tsp pepper
1/2 tsp. Dry ground sage.
1/4 tsp orange zest
1/4 tsp. Chili flakes.

Sauce

1 cup diced white onion
1/2lb duck sausage
2 cups peeled and diced apples
3 cups heavy cream
3 cups white cheddar
1/2 tsp. White pepper
Pinch of nutmeg
1/2 tsp. Ground sage

Crust

1/4 cup toasted walnuts chopped
1/4 cup panko bread crumbs
1/8 cup fried sage crumbled
2tbl butter

Mix ground duck with spices and refrigerate over night.

In a small saucepan cook sausage. Once fully cooked add apples and onions. Continue to cook until the onions turn translucent. Add cream and spices. Bring to a light boil and thicken with a slurry or roux. Slightly less thick then you want it. Let cool for a minute or so. Fold in the white cheddar. Taste and adjust seasonings if desired.

To finish toss the sauce with cooked noodles of your choice and top with bread crumbs.

Serves 6

BBQ Brisket & Smoked Cheddar Mac & Cheese topped with Caramelized Onions by Hearth & Vine Café and Black Star Farms

Ingredients:

8 ounces uncooked elbow macaroni
2 oz. butter
2 TB flour
3 cups milk
2 cups shredded smoked cheddar cheese
½ cup grated parmesan cheese
8 oz. smoked beef brisket chopped
4 oz. caramelized onions
½ cup potato chips crushed

Directions:

Cook the macaroni until al dente. Drain and cool.

Melt the butter in a sauce pan and add the flour to make a roux.

Add the milk and bring the milk to a boil to thicken. Turn down to low heat.

Add the cheese a little at a time and whisk until smooth. Season the cheese sauce with salt and pepper to taste.

Mix the cheese sauce, brisket, caramelized onions, and macaroni together and put into a greased casserole dish. Top with the potato chips and bake for 30 minutes at 350 until golden brown and crisp on top.

Serves 4-6

Five Cheese “Loaded Mac & Cheese” by Apache Trout Grill and Brys Estate

Five Cheese Sauce

- 1 Cup whole butter
- 1 cup flour
- 2 oz chopped garlic
- 2 oz chicken base
- 1 # of five cheese blend – white cheddar, mozzarella, provolone, asiago, parmesan

In a stock pot, melt butter. Stir in flour and cook until light tan. Add in garlic, chicken base and stir until incorporated. With a whisk, slowly incorporate heavy whipping cream and then the cheese. Simmer and stir until smooth.

For the macaroni and cheese:

- 8 oz chopped cooked bacon
- 1 # diced tomatoes
- 8 oz julienne red onion
- 12 oz snow peas
- 48 oz cooked cavatappi pasta
- 2 T olive oil

Put olive oil in sauté pan and heat. Add red onion, bacon and peas and sauté until tender. Add pasta and sauce and toss to coat. Finish with diced tomatoes and toasted bread crumbs. You can also add diced grilled chicken.

Creamy Pepper Jack Mac & Cheese with House Smoked BBQ Pork topped with Jalapeno Jelly by Grand Traverse Resort and Bowers Harbor Vineyards

Cheese Sauce

1 qt whole milk
2lb white American cheese
2lb pepperjack cheese
1 cup sour cream

Pour whole milk into a medium pot or a double boiler. Start to heat slowly over medium heat. Shred the cheeses with a box grader. Once the milk begins to simmer you can add in the cheese a few ounces at a time, stirring continuously. You do not want the temp to drop or rise too quickly. Once the cheese is added put in half the sour cream and then go back to adding cheese till all melted in. then add in last of sour cream. When your cheese is done you can then mix it into your noodles.

Jalapeno Jelly

6-8 medium size Jalapenos
1 cup sugar
½ cup apple cider vinegar
½ cup red wine vinegar
1 medium white onion, small diced
1 bunch of cilantro

Cut the jalapeno in half and take out the seeds and pith. The more you leave in the hotter the jelly will be. So you can adjust the amount of heat to what you like in this manner. Diced the green part of the pepper the same as your onion. In a sauce pan put in your sugar and vinegar, place over medium heat and stir until the sugar dissolves. Then add in your onions and jalapenos and simmer. Stir often and watch your temp; you do not want it to boil as it will burn or make a mess. Once the vegetable has broken down and the sauce begins to thicken remove from heat. Once the jelly cools to room temp you can pick and chop the cilantro and mix it in. also add salt and pepper to taste.

Smoked pork and BBQ sauce

It's a secret! You're more than welcome to use your favorite BBQ sauce with this recipe.

Chorizo Manchego and Orzo Mac-n-Cheese by Mt. Holiday T-Bar and Chateau Chantal

Ingredients

Salt and pepper

1 pound orzo or other short-cut pasta

1/2 pound raw chorizo sausage, casings discarded, chopped

3 tablespoons butter

2 shallots, chopped

3-4 cloves garlic, finely chopped

3 tablespoons flour

1/3 cup dry sherry

1 cup chicken broth

1 cup whole milk or half-and-half

2 cups shredded Manchego cheese

1/2 cup coarsely chopped flat leaf parsley

Preparation

Bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Drain.

While the pasta is working, in a large skillet, add the chorizo and cook until crisp, 2-3 minutes. Transfer to a paper towel-lined plate.

In a medium saucepan, melt the butter over medium heat. Add the shallots and garlic and cook until tender, about 5 minutes. Whisk in the flour, then whisk in the sherry. Stir in the chicken broth and milk and cook until thickened; season with pepper. Stir in the cheese.

Drain the pasta, toss with the sauce and top with the chorizo and parsley.

Smoked Blue Cheese and Brie Macaroni with Pork Cheek Fritter by Blue Tractor Barbeque and Chateau Grand Traverse

Mac

2lbs Cooked Pasta
1Qt Milk (whole)
1pt Heavy Cream
.5lb Mozzarella (shredded)
.5lb Smoked Gouda (shredded)
.5lb Shredded Parmesan
.25lb Smoked Blue Cheese (crumbled)
.25lb Triple Cream Brie

Bring milk and cream up to a simmer over med/high heat. Slowly add in cheese while stirring constantly with whisk. Season with salt and pepper to taste. Once cheese is fully incorporated fold in cooked pasta and remove from heat.

Fritter

1lb. Pork Cheek
1c. Chicken Stock
2 Eggs
1/4c. AP Flour
1/4c. Breadcrumbs
tsp. Salt
tsp. Pepper
2c Breadcrumbs for coating (fine crumb)

Place pork cheek in baking dish with stock, this should just fill the bottom of the dish crowded together. Cover with plastic wrap and tin foil to ensure no moisture escapes. Bake @350 for approximately 3hrs or until the cheeks break apart with a spoon. Allow to cool uncovered under refrigeration until it reaches a temp of around 70°. Once cool to the touch add remaining ingredients to pork cheek and jus, mixing thoroughly with spoon or by hand. Portion into 1 oz. balls and toss in breadcrumbs. Once portioning is finished fry fritters at 350 in preheated fryer or bake at 375 on roasting rack until golden brown

Leelanau Cheese Raclette Mac & Cheese by Bistro Fou Fou and Mari Vineyards

Béchamel Sauce

16oz milk
1oz flour
1oz butter
1oz raclette cheese, grated
TT salt & pepper

Bring milk to a boil.

In a saucepan whisk together flour and butter, cook on low heat for 5 minutes to make a roux.

Whisk the hot milk into roux and simmer for 30 minutes.

Whisk in cheese and strain.

Mac & Cheese

2cp Béchamel
½ lb Pasta, cooked
½ lb raclette cheese, grated
6oz cooked pancetta
6oz apples, peeled, cored and chopped
6oz caramelized apples
1tsp sage, fine dice

Preheat oven to 350 degrees.

Mix all ingredients and place in greased baking dish.

Top with breadcrumbs and bake uncovered for 30 minutes or until hot.

6-8oz Portions