

Macaroni and Cheese

Serves 6-8

I know there are a zillion Macaroni and Cheese recipes out there, but this one was created to pair with Dusted Valley's 2013 VR Special Cabernet Sauvignon. And oh what a match it is! There aren't a lot of bells and whistles to the recipe, it's all about the pasta, cheeses, pepper, cream and potato chips!

Topping

1 eight ounce bag of Kettle Brand sea salt and pepper potato chips, crushed
2 ounces Parmigiano Reggiano, finely shredded

Mac and Cheese

1 stick plus 2 tablespoons of unsalted butter, divided
1 pound dry pasta, Conchialia or medium shells
1/2 onion, grated, about 1/2 cup
1/4 cup plus 2 tablespoons flour
3 1/2 cups whole milk
1 1/2 cup heavy cream
1 tablespoon Savor
2 teaspoons dry mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon pepper
1 pound aged sharp white cheddar, grated
4 ounces Parmigiano Reggiano, grated
3 tablespoons chopped chives

Preheat oven to 375 degrees

Mix the crust topping ingredients together and set aside.

Grease a 9x13 inch ceramic baking dish with 2 tablespoons of the butter, set aside

According to the package directions, cook the pasta in salted water for one minute less than al dente time. Drain and set aside.

In a Dutch oven large enough to hold the béchamel and pasta, melt the remaining butter over medium heat. Add the onion and sauté until just translucent but not brown, about 2 minutes.

Sprinkle the flour over the onion and stir constantly until the roux is light golden brown, about 3 minutes.

Increase the heat to medium high and slowly whisk in the milk and cream. Continue to whisk until the mixture is smooth. It won't be completely smooth because of the onions.

Once the béchamel just comes to a boil, reduce the heat to low and simmer the sauce, stirring occasionally until thickened and it coats the back of a spoon, about 3 minutes.

Whisk in the Savor, mustard, Worcestershire sauce and pepper. Remove the pot from the heat and add the cheeses by the handful. Whisk until the cheese is melted before you add the next batch of cheese. Repeat until all the cheese is added.

Add the pasta and the chives to the Dutch oven and gently stir to incorporate with the sauce.

Pour the pasta into the prepared pan and evenly cover with the topping.

Bake uncovered for about 40 to 45 minutes or until browned and bubbling.

Let stand for 15 minutes before serving.