



Gourmet Mac and Cheese

Italian

Servings: 8 small plates **Source:** From the Recipe Collection of Ian and Steph Smith

INGREDIENTS

Preparation:

- 6 slices Freybe thick bacon
- 1 small onion
- 1 large garlic clove
- 1 cup Extra Old Cheddar Cheese
- ¼ cup Stilton
- ¼ Parmesan cheese
- 1 teaspoon dried thyme

Cooking:

- salt as required
- Garofalo Radiatori Pasta

- 2 tablespoons flour
- 2 cups of milk

DESCRIPTION

This recipe comes from Jo Graham, who served it to us at our recent wine tasting. The wines served were chardonnay, cabernet sauvignon, and Bordeaux blends.

DIRECTIONS

Preparation:

- Cut the bacon into 1" pieces.
- Finely chop the onion.
- Mince the garlic clove.
- Grate the cheeses into a bowl and add the thyme.

Cooking:

Heat salted water until it is boiling and stir in the pasta. Cook until al dente as per the pasta instructions.

As soon as the pasta water is on, fry the bacon over medium heat and drain off most of the fat. Add the onion and cook for several minutes. Add the garlic and continue cooking and stirring until soft. Stir in the flour and cook for several minutes. Gradually stir in the milk and cook until the sauce has thickened. Add the cheeses and thyme and stir to combine.

Drain the pasta and stir it into the sauce.

NOTES

Jo used Garofalo Radiatori Pasta, purchased from Nesvogs, for this recipe.