



Italian/Canadian Mac N Cheese Infusion

INGREDIENTS	QUANTITY	PROCEDURE
For the Rigatoni		
Rigatoni	1 pound	Dry
Kosher Salt	About 2 teaspoons	
For the Cheese Sauce		Makes 3 to 4 cups
Canadian Bacon	½ cup	Small diced/optional
Vodka	¼ cup	optional
Heavy Whipping Cream	2 cups	
Coby Jack Cheese	16 ounces	Shredded/Reserve ¼ cheese for garnish
Salted Butter	¼ cup	
Fresh Green Onion	1 tablespoon	Sliced thin on a bias

Directions for the Rigatoni:

1. In a large pot, bring to a boil 6 quarts of salted water. Add the rigatoni and cook for about 5 minutes. Since you will be cooking the pasta a second time cook them till they are almost done. You can accomplish this by tasting.
2. When done, remove strain the pasta in a colander. Add Ice cubs to the pasta with cool running water and toss to stop the cooking process. Allow to drain. Set aside and wait for the sauce.

Directions for the Cheese Sauce

3. In a large saucepan on a medium heat add the whipping cream. Bring to boil then a simmer over medium heat, stirring frequently until cream start to thicken slightly, about 5 minutes.
4. In the mean time in a separate small skillet on high heat add the diced Canadian bacon and cook for about 3 minutes mixing well. Add in the vodka and flambé. Add the bacon mixture to the cream sauce.
5. Gradually stir in the $\frac{3}{4}$ of the shredded Coby Jack a hand full at a time. Check for consistency and continue. Reduce heat to low, and continue to stir just until all the cheese is melted and the sauce is thickened.
6. Toss the rigatoni to the sauce and mix well. Serve in individual bowls and top with remaining cheese and green onions for garnish.

For a Delicious twist at 3 ounces of Peppercorn Sausage Pate and mix well until pate is part of the cheese sauce. Serve over rigatoni noodles in the same fashion as the Mac N Cheese.

Serve immediately, sauce will thicken upon standing

Eat well Live well!

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