

Chef from the Hood Recipes



Chef:

Jan Rosen, Michele Rosen & Randy Sommerville

Restaurant:

J M Rosen's Cheesecake, J M Rosen's Waterfront Grill
& the new Rosen's Eastside Grill, Petaluma, CA

Recipe:

Rosen's Eastside Grill's MAC & four Cheeses!

Ingredients:

1/2 of a white onion, diced
1/2 pound butter
1/2 tablespoon whole black peppercorns
1/2 tablespoon dried thyme
2 whole dried Bay leaves

1/4 cup flour
4 cups (1 quart) cream
4 cups (1 quart) whole milk

1.5 lbs. dried pasta shells or similar
shape
1/2 pound cheddar cheese, grated
1/2 pound sharp cheddar cheese, grated
1/2 pound swiss cheese, grated
1/2 cup grated Parmesan cheese (plus
another 1/4 cup Parmesan for top)
2 tablespoons melted butter
1/2 cup bread crumbs

.
. Chef Randy Sommerville makes this hearty American classic at Rosen's Eastside Grill. He credits wife Peggy (a local CPA) for the inspiration. "But I added more cheeses... It's not a low-cal dish!" (If the CPA isn't counting calories, neither are we!) It's served as an entree; I'd recommend sharing a plate so that you still have room for some of their mouth-watering house-smoked baby back ribs.
. .

. Start a big pot of salted water for boiling pasta. Preheat oven to 350°. In a saucepan, sauté onions with spices in butter until onions are translucent. Whisk flour into butter and spices, stirring 2 to 3 minutes over low heat until flour is incorporated and smooth. Add cream and milk; continue to whisk, simmering and stirring until mixture thickens (about 10 minutes of simmering). Boil pasta al dente (slightly firm to the tooth). Strain thickened cream, removing all peppercorns, etc. right over grated cheeses in a large bowl. Carefully fold well drained hot pasta into cream and cheeses. Place all in large casserole (9" X 12" Pyrex). Mix breadcrumbs with Parmesan and butter. Sprinkle over top. Cover with foil. Bake 25 minutes. Remove foil; bake another 5 to 10 minutes (until top is toasty and golden). Makes around 12 servings; it's great reheated!
. .
. .