

Chef from the Hood Recipes



Chef:
Terri & Mark Stark

Winery:
Willi's Wine Bar, Santa Rosa

Recipe:
Mac & Cheese

Ingredients:

12 to 16 halved heirloom
cherry or tiny pear tomatoes
3 cups of cooked, al dente (firm)
mini elbow macaroni
1 1/2 cups Clover heavy cream
4 oz. diced Cambozola cheese
1/2 cup grated Fontina cheese
Toasted herbed bread crumbs

Mac & cheese lovers come out of the closet to eat this grown-up version served at Willi's Wine Bar. If you're worried about fat, just remember the French paradox, and pour a nice glass of local red wine to serve alongside. Recipe for 4 side dish servings.

Place the halved tomatoes in the bottom of a large sauté pan. Add macaroni, then cream. Boil and simmer, stirring gently until cream reduces by about half. Add cheese and stir very gently until cheese just melts. (Try to keep the tomatoes semi-intact.) Taste and season with salt & pepper. Pour into a warmed casserole dish and sprinkle with breadcrumbs. Serve immediately!