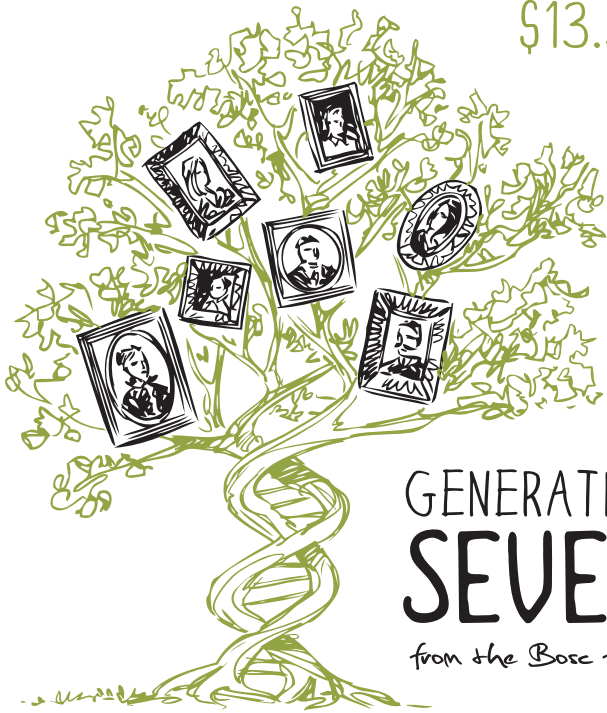


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LCBO #197988
Sauvignon Blanc / Riesling
Gewürztraminer
13% Alcohol
Sweetness Level: Dry

FOUR CHEESE MAC AND CHEESE

Recipe by Anthony Rose
Executive Chef
The Drake Hotel, Toronto

Ingredients

- * 1 pound Fusilli
- * Kosher salt
- * 4 cups half and half
- * 2-3 sprigs fresh thyme
- * 3-4 cloves garlic, smashed
- * 1 medium yellow onion, chopped
- * ¼ pound butter
- * ½ cup olive oil
- * 2-3 tablespoons all-purpose flour
- * 1½ pound white cheddar, parmesan, gruyere, blue, goat or whatever you like
- * ¼ cup parsley, chopped
- * ½ teaspoon ground nutmeg
- * Fresh ground black pepper
- * 1 teaspoon chili flakes

Preparation

Bring a pot of salted water to a boil, add the Fusilli, and cook till al dente. Drain. Preheat the oven to 400°F. In a small saucepan, heat the half and half with the sprigs of thyme and the smashed garlic cloves. In a large, deep skillet add the butter and olive oil, sauté the chopped onion, smashed garlic, chili flakes and thyme leaves, and cook until the onion is translucent. Whisk in the flour to make a roux. Add the half and half, whisking till smooth. Add all the cheese and stir until the cheese is melted. Season to taste. In a large bowl, mix together the Fusilli and sauce. Add the parsley, nutmeg and salt and pepper to taste. Pour into a large baking dish. Scatter more cheese on top. Bake for 30 minutes, or until hot & bubbly and the top is golden brown. Makes more than 4 servings.