



*Recipe from the 2007 Wine Days of Summer Event*

## **Gourmet Macaroni and Cheese**

*From Cherry Creek Cellars*

*Recipe courtesy of Alan Herman - Winedog*

### **Ingredients:**

2 shallots in skin  
2 large garlic cloves in skin  
1 pint heavy cream  
2 t. Pernod liquor  
½ t. dried thyme or 1 t. fresh  
1/3 lb. Penne or Cavatappi pasta  
4 oz. grated extra sharp cheddar cheese  
2 oz. grated Pecorino, Fontina or Romano cheese  
2 oz. grated gruyere cheese

### **Directions:**

Wrap garlic cloves and shallots in aluminum foil with a few drops of olive oil and roast in 350 degree oven for 40 minutes. Remove, let cool a few minutes then press the roasted garlic and shallot paste out of their skins.

Bring cream to simmer in sauce pan, add roasted garlic, shallot, thyme, Pernod and salt & pepper to taste. Simmer about 5 minutes, stirring until reduced about a third.

Cook pasta until al dente, drain and mix with a little olive oil to prevent sticking.

Add the cheeses (reserve 1 oz. of the cheddar) to the cream mix and stir until the cheeses are melted and thoroughly mixed into the cream sauce.

Mix the cream and cheese sauce into the pasta thoroughly and put into a greased 10 inch baking dish and bake on top shelf at 350 degrees for 20 minutes. Remove from oven and let sit 10 minutes before serving.

Serves 4 as a side dish.