

MAC 'n CHEESE 'n ONIONS

Ingredients:

2 yellow onions, thinly sliced
3 T. butter
8 oz. cavatappi pasta
2 T. butter
2 T. flour
2 ½ c. whole milk
2 ½ c. Gruyère, grated
1 c. Fontina, grated
1 c. sharp white cheddar, grated
2 tsps. Dijon mustard
½ tsp. kosher salt
Pinch of cayenne
Pinch of freshly ground black pepper
1/3 c. panko breadcrumbs
½ tsp. chopped fresh thyme



Directions:

- 1) Sauté the sliced onions in 3 T. butter with a pinch of kosher salt until caramelized (about 30 minutes), stirring occasionally.
- 2) Boil the pasta until *al dente*. Drain.
- 3) Melt 2 T. butter in a small saucepan. Whisk in flour, then the milk. Simmer while stirring, until the sauce thickens. Preheat oven to 350 degrees.
- 4) Stir in all of the cheeses except for 1 cup of Gruyère. When cheeses are melted into the sauce, remove from heat and stir in the pasta, onions, mustard, salt, and peppers.
- 5) Pour the ingredients into a lightly greased 2½ quart casserole dish. Sprinkle remaining Gruyère on top. Mix the breadcrumbs and thyme together and sprinkle them on the top as well.
- 6) Bake for 30 minutes at 350 degrees, then broil for a couple of minutes, until the top starts to brown. Remove from the oven and cool for at least 15 minutes before serving.

Allegro Wine Pairing: Skin Chardonnay