

BEER CHEESE AND MAC

Yield: approx. 8-10 servings

Ingredients:

1 package (16 oz.) shell pasta noodles, such as conchiglie

8 oz amber beer (1c.)

8 oz half-and-half cream (1c.)

16 oz. cream cheese (2c.)

3 Tbsp harissa paste

½ tsp mustard powder

Salt and freshly ground black pepper

8 oz extra-sharp Cheddar, shredded (about 2 1/2 c.)

6 oz smoked Gouda, shredded (about 2c.)

2 oz super-aged Gouda, shredded (about 1/2c.)

⅓ c. panko crumbs

1 Tbsp vegetable oil

2 tablespoons minced chives

5 bacon strips, cooked and crumbled

Method:

1. Preheat the oven to 300°F.
2. Bring a large pot of salted water to a boil and cook the pasta to al dente according the package direction.
3. Combine the beer, half-and-half and cream cheese in a large saucepan over medium-low heat and cook, whisking, until the cream cheese is melted and well incorporated, about 5 minutes.
4. Add the harissa paste and mustard powder to the saucepan. Season with salt and pepper and whisk to incorporate. Stir in the cheddar and smoked Gouda and cook, stirring, over low heat until all the cheese is melted.
5. Add the pasta and toss to combine. Pour into an 8-inch square baking dish. Combine the super-aged Gouda, breadcrumbs and oil in a small bowl and sprinkle over the top of the pasta. Bake until golden brown and bubbly, 20 to 25 minutes.
6. Sprinkle with bacon bits and chives

Maple Bourbon Pecan Squares

Makes: 1- 9x13 inch baking pan

For the Shortbread Crust:

1 c. (227 grams) unsalted butter, softened

2 c. (256 grams) all purpose flour

1/2 c. (100 grams) granulated sugar

1/4 tspn. salt

For the filling:

1/3 c. (43 grams) all purpose flour

1/2 c. (110 grams) tightly packed brown sugar

1 tspn. salt

1 c. (250 ml) maple syrup

4 large eggs, room temperature

2 tspn. vanilla extract

3 Tbspn. bourbon

2 c. (200 grams) roughly chopped pecans

Method:

For the Shortbread Crust:

Preheat oven to 350F. Prepare a 9x13 inch baking pan by lining it with parchment paper with a slight overhang on each side. Set aside.

Using a handheld electric mixer or a stand mixer fitted with the paddle attachment, beat all ingredients until it resembles a coarse meal. Do not over beat. You'll know you're done when no big chunks of butter remain.

Press evenly and firmly onto the bottom of your pan (make sure the crust is packed tightly and evenly so you won't have to deal with a possible seeping situation later).

Bake for 20 minutes or until the edges start turning a light golden brown.

Take out of the oven while you work on your filling. Do not turn oven off.

For the Filling:

Put all ingredients in a large bowl except the pecans. Stir until thoroughly combined. Add the pecans and stir.

Transfer onto your prepared crust and bake for 30 minutes or until a toothpick inserted close to the edge comes out with minimal crumbs. Cool in the pan before slicing into squares.

