

# Tex-Mex Macaroni and Cheese

Servings : 8

Amount	Measure	Ingredient - Preparation Method
8	ounces	corn pasta large macaroni noodles
4	quarts	water
1	tablespoon	salt
		sauce
1/2	cup	unsalted butter
1 1/2	cups	onion - minced
1	tablespoon	garlic - minced
1	tablespoon	freshly grated lime zest
1	tablespoon	worcestershire sauce
2	teaspoons	tabasco sauce
1	teaspoon	ground cumin
1/2	teaspoon	celery salt
1/2	cup	all-purpose flour
1	quart	heavy cream
1	tablespoon	dried mexican oregano
2	tablespoons	cilantro (stems only) - minced
4	cups	mexican blend cheese - grated
		topping
2	cups	mexican blend cheese - grated
1/4	cup	unsalted butter
1	teaspoon	chile powder
1	cup	panko bread crumbs
1/2	cup	yellow cornmeal
1/2	cup	pepitas (pumpkin seeds) - chopped
		dash of salt
		garnish
1	cup	sour cream
2	teaspoons	cilantro leaves - chopped
1	tablespoon	green onion - chopped
1/2	teaspoon	lime zest - grated

Butter the bottom and sides of a large ceramic or glass baking dish: 10"x20"x2". Position oven rack to the center position in the oven and preheat to 350.

Melt butter in a 4-qt, heavy-duty, non stick pot over medium low heat. Add onion, garlic and lime zest and sweat over med-low for 1-2 minutes, do not allow to brown. Add w-sauce and tabasco and cook for 30 seconds, scraping up any browned bits in the bottom of the pan. Add cumin and celery salt. Stir in flour and cook over low heat for 3-4 minutes, continuously scraping the bottom of the pan with a wooden spoon. Whisk in cream until mixture is smooth and bring it up to a low simmer. Add oregano and cilantro. Stirring frequently, cook cream sauce over low heat for 15 minutes. Sauce will reduce to about 3/4. Stir in cheese until thoroughly melted.

While sauce is reducing: In a separate large pot, bring 4 qts of water and 1 tbsn of salt to

a boil. Cook pasta. Drain and set aside, reserving 1/2 cup of water.

Carefully stir in cooked pasta into the cheese sauce mixture until combined, adding the 1/2 cup of the cooking water to thin the sauce a bit. Very carefully, pour entire hot mixture into baking dish and lightly smooth out the top with the back of the spoon.

Combine butter and chile powder in a microwave safe dish; melt butter in microwave on high for 30 seconds, or until melted. Stir butter and add Panko crumbs, cornmeal, pepitas and salt. Mix together with a fork until crumbs are moist.

Sprinkle a thick layer of the mexican cheese blend evenly over the top of the dish, and then finish with breadcrumb mixture. Bake uncovered in the center position of the oven for 30-45 minutes, until cheese is bubbly and the top is a light golden brown.

Blend sour cream with cilantro, green onions and lime zest. Dollop each serving.