



Pondhopper's Mac & Cheese

Description: A fusilli and cheese with Tumalo Farm's award winning cheese: *Pondhopper*.

Prep Time: 30 minutes

Ingredients: Serves 6-8 people

- 1 lb of Tumalo Farms Pondhopper, shredded
- 1 lbs of fusilli pasta.
- 2 tablespoon of butter
- ¼ cup of flour
- 1 cup of milk
- 2 medium size cloves of garlic (finely chopped)
- ¼ teaspoon of smoked paprika
- 12 oz of a Pale Ale beer (*)
- Pepper to taste – (1/4 teaspoon of cayenne)

Directions:

- Separately heat up large pan with water and cook the fusilli until tender.
- In a saucepan, melt butter over low heat
- Add the flour slowly stirring with a wire whisk.
- Add the milk, stirring rapidly with the whisk.
- When all smooth, add the beer and let reduce (about 15 mins)
- Add the cheese – a little at a time letting it melt.
- When all smooth, add garlic, pepper and smoked paprika.
- Combined fusilli noodles with sauce, mix it well and let it rest for 5 mins

(*) Use a beer you are potentially drinking with this meal – see below.

Wine & Beer Recommendations:

- Sauvignon Blanc
- Viognier
- Pale Ale or full body Ale