



## September 2014 Recipe of The Month

### Chesapeake Bay Mac & Cheese Casserole

**...FIND ALL YOUR INGREDIENTS AT LOMBARDI'S MARKET & CAFÉ ...**

#### What You'll Need:

1 lb. Cavatappe Pasta, cooked al Dente  
3 Cups Whole Milk  
1 Cup Heavy Cream  
10 TBSP Unsalted Butter, divided  
½ cup All Purpose  
8 oz. Gruyere Cheese, grated  
8 oz. Manchego Cheese, grated  
12 oz. Extra Sharp Cheddar Cheese, grated  
1 ½ lbs. Cooked Lump Crabmeat  
¼ lb. Pancetta, thinly sliced  
1 Medium Sweet Onion, finely chopped  
1 ½ cups Store-Made Seasoned Breadcrumbs  
1 TBSP Freshly Ground Black Pepper  
1 tsp. Kosher Salt  
½ tsp. Nutmeg  
2 TBSP Old Bay Seasoning  
1 TBSP Onion Powder  
2 tsp. Garlic Powder



#### What To Do:

Preheat the oven to 375° F.

In a medium skillet on medium heat melt 2 tablespoons of butter. Add the Pancetta and sauté for about 2-3 minutes. Add the chopped onions and continue to caramelize until pancetta is crispy and onions are tender and slightly translucent. Add the lump crabmeat and toss until thoroughly heated through. Remove from heat and set aside.

Melt 6 tablespoons of the butter on medium heat in a large pot. Sprinkle the flour over the melted butter and stir until the flour starts to turn a light golden brown. Using a whisk, slowly stir in the milk first then the cream. Continue stirring until the milk mixture has thickened a bit. Add the nutmeg, black pepper & kosher salt. Remove from heat and add the cheeses, (reserving ¼ cup of each for the topping). Stir in the crab and pancetta mixture and toss until the cheeses are fully melted. Add the Cavatappe pasta and toss until thoroughly combined.

Four your macaroni & cheese mixture into an oven-safe casserole dish. Melt the remaining 2 tablespoons of butter and add to a medium mixing bowl. Stir in bread crumbs, Old Bay seasoning, garlic & onion powders and cheeses. Spread the breadcrumb mixture evenly over the top of the macaroni and bake for approximately 30-35 minutes or until the top is golden brown and bubbly. Serve hot and enjoy!

**Mangia Bene! Vive Bene!**