

**MARKET “An American Restaurant”**  
**presents**  
**A Very Adult Mac & Cheese; Fiscalini Cheddar,**  
**Parmigiano-Reggiano, Hobbs Bacon**  
**paired with**  
**Napa Wine Company 2003 Temescal Cabernet Sauvignon**

**Ingredients:**

1 lb elbow macaroni	2 tblsp extra virgin olive oil
1 cup sour cream	3 tblspn Dijon mustard
1 cup Panko breadcrumbs, toasted	3 cup heavy cream
1 cup Fiscalini (or other artisinal) Sharp Cheddar, grated	
¼ cup Parmigiano-Reggiano (or other parmesan), grated	
½ cup Hobb’s Bacon, cooked and crumbled (may substitute other bacon)	
3 tblsp parsley	3 tblsp chives and salt and pepper

**Preparation:**

Cook elbow macaroni according to package instructions, except shorten the cooking time slightly so the noodles are still ‘al dente’, meaning slightly undercooked. After draining the noodles, toss them with the 2 tablespoons of extra virgin olive oil, then allow the noodles to cool on a cookie sheet.

After noodles are room temperature, toss them with the sour cream and Dijon mustard. This part can be done ahead and the coated noodles kept refrigerated until ready to finish and serve.

To toast the Panko breadcrumbs, spread 1 cup on a cookie sheet and bake at 275 degrees until golden brown. This should take approximately 8-10 minutes, but check often so they don’t burn. Set aside and allow to cool to room temperature. This step can be done ahead also, but be sure to store them in an airtight container in a cool place, so they don’t lose their ‘crispness’.

To finish the dish, heat heavy cream until hot, but not boiling. Add grated cheddar and parmesan cheeses. Stir until cheese has melted and has incorporated into the cream. Add the pre-cooked macaroni and the crumbled Hobb’s bacon and stir to combine. Once the noodles are heated thoroughly, stir in the chives and parsley. Season with salt and pepper to taste. Pour to a serving dish or to four individual bowls and garnish with a heavy sprinkling of the toasted Panko breadcrumbs. Serves four as an entrée or six to eight as an appetizer.