

Tillamook

PATTY MELT MACARONI AND CHEESE

Featuring Tillamook Farmstyle Cut Shredded Sharp Cheddar Cheese

From the outside, this dish looks like regular mac and cheese. But, through the toasted rye crumb topping you'll find a filling of ground beef and caramelized onions hidden between two creamy layers of mac and cheese with Sharp Cheddar Shredded Cheese melted in all the right places.

Ingredients

Yield: 8-10 Servings

3 slices stale seeded rye bread (or toasted bread), crusts removed, cut into 1" cubes

5 tablespoons Tillamook Unsalted Butter

Kosher salt

3 tablespoons olive oil

1 lb ground beef

2 large yellow onions, thinly sliced

1 teaspoon caraway seeds

1 pound dry elbow macaroni

2 tablespoons all-purpose flour

2 cups milk

¼ teaspoon garlic powder

Freshly ground black pepper

5 cups Tillamook Farmstyle Cut Shredded Sharp Cheddar Cheese

Preparation

Prep Time: 20 Minutes **Total Time:** 1 Hour 30 Minutes

Step 1: Preheat oven to 400°F. Grease a 3-quart baking dish.

Step 2: Place the bread in a food processor and pulse until fine crumbs form. In a large nonstick skillet, melt 2 tablespoons of butter over medium heat. Add the breadcrumbs and a pinch of salt, and cook until golden brown, 3 to 4 minutes. Transfer to a plate.

Step 3: Warm 1 tablespoon of oil in the skillet over medium-high heat. Add the beef, season with salt and pepper, and cook until browned. Drain and transfer to a bowl.

Step 4: Warm the remaining 2 tablespoons oil in the skillet over medium-high heat. Add the onions and cook until caramelized, about 20 minutes, stirring occasionally and adding water in ¼ cup increments as needed to prevent burning. Add the caraway seeds during the last 5 minutes of cooking. Combine with the beef.

Step 5: Bring a large pot of salted water to a boil. Add the macaroni and cook until al dente. Drain in a colander. Transfer to a large bowl and toss with 1 tablespoon butter.

Step 6: In a large saucepan, melt the remaining 2 tablespoons butter over medium heat. Add the flour and cook, stirring constantly, until golden. Add the milk, garlic powder, ½ teaspoons salt and ½ teaspoon pepper, and cook 3 to 4 minutes, stirring occasionally. Lower the heat to medium-low, gradually add the cheese, and stir until melted and smooth. Pour the sauce over the macaroni and stir until evenly coated.

Step 7: Pour half of the pasta into the prepared baking dish, top with the beef-onion mixture, and spread the remaining pasta on top. Top with breadcrumbs and a few extra Shreds for good measure. Bake until the topping is golden brown and the cheese is bubbly, about 30 minutes.