



FROM THE KITCHEN OF CHEF MICHAEL FEKER

CHEF FEKER'S SHRIMP MACARONI AND CHEESE

SERVES 8

INGREDIENTS

- 4 cups Milk
- 1/2 onion, diced fine
- 2 tsp Nutmeg
- 1 tsp ground Cloves
- 3 Large bay leaf
- 3 oz Flour
- 3 oz Butter
- 4 Cup Shredded Cheese (fontina preferred)
- 2 Cup Grated Parmesan Cheese
- 1/2 Cup Breadcrumbs
- 2 Lbs Cooked Macaroni
- 1 Lb Shrimp, peeled and deveined, and cut in small pieces

DIRECTIONS

1. Place the milk, onion, nutmeg, bay leaf and salt and white pepper in a large pot. Heat gently over a medium heat.
2. In a separate pan melt the butter over low heat. When the butter is melted whisk in the flour. Continue to cook the flour mixture over a low heat until the mixture is golden.
3. After simmering the milk, for minimum of 30 minutes, add diced shrimp and remove bay leaves.
4. Then, drizzle the milk mixture, a little at a time, into the flour mixture while whisking.
5. When all the milk has been whisked in, turn the heat to low and simmer gently until mixture has thickened (scrape the bottom with a spatula on a regular basis).
6. Turn off the heat and fold in the cheeses, toss your macaroni with your cheese sauce. Transfer to a baking dish. Top with breadcrumbs. Bake in a 350-degree preheated oven for 20 to 30 minutes, change heat source to broil and broil for an additional 3 minutes or until browned and crusted on top.