



PRIZE TESTED RECIPES® \$400 WINNER

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MACARONI AND CHEESE CATEGORY, OCTOBER 2008



MACARONI AND BRIE WITH CRAB

- 1 Nonstick cooking spray
- 1 medium sweet onion, halved and thinly sliced
- 5 Tbsp. butter
- 1 lb. dried medium shell pasta
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. ground black pepper
- 3 cups milk
- 1 lb. Brie cheese, trimmed and chopped (reserve 8 small wedges for topping, if desired)
- 2 6- to 6.5-oz. cans lump crabmeat, drained, flaked, and cartilage removed
- 3 slices firm white bread, torn into large pieces

1. Preheat oven to 350°F. Lightly coat eight 14- to 16-ounce individual baking dishes with cooking spray; set aside. In large skillet cook onion in butter over medium-low heat about 15 minutes or until tender and golden brown, stirring occasionally. Meanwhile, cook pasta in 4-quart Dutch oven according to package directions; drain and return to pan.

2. Add flour, salt, and pepper to onion in skillet; stir until combined, about 1 minute. Add milk all at once. Cook and stir until slightly thickened and bubbly. Gradually add chopped cheese; cook over medium-low heat until cheese melts. Stir into pasta. Fold in crab. Transfer to baking dishes.

3. Place bread pieces in food processor; cover and process to coarse crumbs. Sprinkle crumbs over pasta mixture. Bake, uncovered, 20 to 25 minutes or until heated through and crumbs are golden brown. If desired, add a wedge of Brie to each dish the last 5 minutes of baking time. **MAKES 8 SERVINGS.**