



PRIZE TESTED RECIPES® \$200 WINNER

JOHN PIERCE, DUBLIN, NH

MACARONI AND CHEESE CATEGORY, OCTOBER 2008



SOUTH INDIAN-STYLE MACARONI AND CHEESE

- 8 oz. dried macaroni
- 2 cups frozen peas
- ½ cup soft bread crumbs
- ¼ cup freshly grated Asiago cheese (1 oz.)
- ½ tsp. paprika
- ½ tsp. salt
- ½ tsp. garam masala
- ¼ tsp. ground black pepper
- ¼ tsp. cayenne pepper
- ¼ tsp. ground turmeric
- 3 Tbsp. butter
- 1 tsp. garlic paste
- ½ tsp. finely shredded fresh ginger
- 2 Tbsp. all-purpose flour
- 3 cups milk
- 2 cups shredded sharp cheddar cheese (8 oz.)

1. Preheat oven to 350°F. Cook macaroni according to package directions. Place peas in colander. Drain pasta in colander with the peas. Set aside.
2. Meanwhile, in small bowl combine bread crumbs, Asiago, and paprika; set aside. In another bowl stir together salt, garam masala, black pepper, cayenne, and turmeric; set aside.
3. In large saucepan melt butter. Add garlic paste and ginger; cook and stir 1 minute. Add salt-spice mixture and cook 2 minutes. Stir in flour until combined, about 1 minute. Add milk all at once. Cook and stir until slightly thickened and bubbly. Stir in cheddar cheese until melted. Stir in macaroni and peas. Transfer to 2-quart rectangular baking dish; sprinkle with bread crumb mixture. Bake, uncovered, 25 to 30 minutes or until bubbly and crumbs are golden. **MAKES 6 SERVINGS.**