

LOADED
MAC AND CHEESE



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8 ounces Cavatapi pasta
2 ounces pea pods
2 ounces red onion, chopped
2 ounces tomatoes, diced
1 ounce fresh garlic, minced
1 ounce white wine
salt and pepper to taste
Three Cheese Sauce
2 ounces bread crumbs
2 ounces crisp bacon, chopped

THREE CHEESE SAUCE

8 ounces heavy cream
1 ounce chicken stock
chopped garlic
salt and pepper to taste
2 cups of a combination of cheeses (white cheddar, Swiss and Gouda)

PREPARATION

Pre cook your pasta and set aside. Next, to make the sauce, heat 8 ounces of heavy cream, add 1 ounce of chicken stock, the garlic, and salt and pepper. Thicken the sauce by adding a cornstarch slurry. After this, add white cheddar, Swiss and Gouda cheese or your favorite cheeses, and set aside. Now you are ready for assembly. Heat a sauté pan on medium heat, add 1/2 ounce of butter and pea pods, onion and tomatoes, and toss around in butter. Now add chopped bacon and the Three Cheese Sauce. When the sauce is hot, add the pasta until it is warmed though (head for about 10 minutes), add toasted breadcrumbs and it's ready to eat.



EXECUTIVE CHEF
JOSHUA BENEDICT

Chef Joshua Benedict was born and raised in Traverse City. He has enjoyed a love of food since he was a small child cooking in the kitchen by his mother's side. Professionally trained in the Northern Michigan Culinary program, Chef Benedict enjoys the fast pace and challenge of working in a premier restaurant. He credits meeting Chef Emeril Lagasse early in his career with giving him the inspiration to continue his training and career choice.

Benedict has been with Apache Trout Grill for more than 10 years. He enjoys combining his love of the outdoors with a menu and atmosphere that reflects today's cuisine. Benedict, his wife Roberta, and their two children, currently reside in Traverse City where they enjoy wholesome food and Northern living.

APACHE TROUT GRILL TRAVERSE CITY

Outdoor Dining with a Breathtaking View

Award-Winning BBQ Ribs
Fresh Seafood • Choice Steaks
Local Wines • Homemade Keylime Pie

SUNDAY BRUNCH SERVED 9 A.M. - 2 P.M.



"Good food served right"

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