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Macaroni and Cheese

Prepared by Pat Ostrom

First Place Winner

Ingredients:

- 8 tablespoons (1 stick) unsalted butter, plus more for dish
- 6 slices good white bread, crust removed, torn into 1/4 inch pieces
- 5 1/2 cups whole milk
- 1/2 cup all-purpose flour
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon ground nutmeg
- 4 1/2 cups (about 18 ounces) grated sharp white cheddar cheese
- 2 cups (about 8 ounces) grated Ramona cheese
- 1 pound elbow macaroni

Directions:

- Heat oven to 375. Butter a 3-quart casserole dish, set aside
1. Place the bread in a medium bowl. Melt 2 tablespoons butter. Pour butter into bowl with bread and toss. Set bread crumbs aside.
 2. Heat milk (I used the microwave, about 5 minutes--not sure that Martha would approve.)
 3. Melt remaining 6 tablespoons butter in large, high-sided saucepan over medium heat.
 4. When butter bubbles, add flour. Cook, stirring, one minute.
 5. While whisking, slowly pour in hot milk. continue cooking, whisking constantly, until the mixture bubbles and becomes slightly thick.

6. Remove pan from heat. Stir in salt, nutmeg, black pepper, 3 cups cheddar cheese, and 1 1/2 cups Romano; set cheese sauce aside.

7. Boil water, add macaroni; cook 2 to 3 minutes less than manufacturer's directions. Transfer the macaroni to a colander, rinse under cold running water, and drain well.

8. Stir macaroni into reserved cheese sauce in saucepan. Pour mixture into prepared dish.

9. Sprinkle remaining cheddar cheese, Romano, and bread crumbs over top.

Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes; enjoy.

Serves 12 (more like 20 -- I'd recommend dividing this recipe in half, unless you are feeding an army.)

(37)

California Salad

Prepared by Sandie Welsh
Second Place Winner

Ingredients:

- 3 bags of Roman noodles
- 1 large bag of coleslaw
- 1/2 cup sliced almonds
- 3 bunches of scallions, chopped

Directions:

- (1) Break noodles and put on cookie sheet with almonds and bake at 350 degrees for 15 minutes until golden brown (Turn 1/2 way through) and cool.
- (2) Mix noodles, coleslaw, almonds and scallions together well.
- (3) Pour sauce made below over and mix well.

Sauce:

- 1/2 cup sugar
 - 1/2 cup cider vinegar
 - 1/2 cup olive oil
 - 1/4 cup soy sauce
 - 2 packages of the chicken seasoning that came with the noodles
- Right before you serve, pour about 1 or 2 tablespoons of sesame oil over the top.

(38)

Shrimp and Vodka Penne

Prepared by Gloria Larson

Third Place Winner

Ingredients:

- 2 jars Classico Vodka Pasta Sauce
- 1 lb of cooked shrimp (I buy frozen, cooked, without the tail)
- 1/2 cup of Asiago Cheese (or Romano or Parmesan)
- 1/8 cup of Vodka
- 1/8 cup of heavy cream
- If you like it a bit 'hot' then add a little Tabasco or hot sauce to taste
- 1 Box of Penne pasta (I buy Italian)

Directions:

- (1) Defrost shrimp prior to cooking
- (2) Cook Pasta (do not overcook)
- (3) Put all ingredients in pan EXCEPT for the shrimp and the heavy cream.
- (4) Hit and stir until hot
- (5) Just prior to serving, add the cream, stir 'til mixed and then add the shrimp and cook just enough to get the shrimp hot. Serve immediately. Serves 6-8

Meemo's Italian Delight

Prepared by Sarah Bradford

Ingredients:

- 2-1/2 lbs lean ground beef
- 1/2 large onion—chopped
- 2 tsp garlic salt
- 1 Tbs. chili powder
- 2 or 3 cans Campbell's Tomato Soup
- 1 pkg. egg noodles
- 12 oz grated sharp cheddar cheese

Directions:

- (1) Brown ground beef and onion and drain-off liquid
- (2) Add next three items above
- (3) Cook noodles and drain
- (4) Layer noodles, meat mixture and cheese.
- (5) Add more noodles, meat mixture and cheese

Can be made ahead of time
Heat in 350° oven for 1/2 hour
Enjoy!

Potluck Pasta Salad

Prepared by Melanie Jackman

Ingredients:

- 3 cups dried wagon wheel macaroni, rotini or other desired pasta (8 ounces)
- 1 medium yellow summer squash or zucchini, halved lengthwise and sliced (3 cups)
- 1 cup frozen peas, thawed; shelled fresh peas, cooked and cooled; or frozen whole kernel corn, thawed
- 1 medium red sweet pepper, cut into strips
- 8 ounces smoked cheddar cheese or cheddar cheese, cubed
- 1 6-oz. Can pitted ripe olives, drained and coarsely chopped
- 1 cup cherry tomatoes, halved
- ½ cup chopped red onion
- 2 tablespoons snipped fresh oregano or basil or 2 teaspoons dried oregano or basil, crushed
- 1 bottle balsamic vinaigrette or red wine vinaigrette salad dressing

Directions:

- (1) Cook pasta according to package directions; drain. Rinse with cold water' drain again.
- (2) In a large bowl combine pasta, squash, peas, sweet pepper, cheese, olives, tomatoes, onion, and oregano. Add dressing to pasta mixture, toss gently to coat.
- (3) Cover and chill for 2-24 hours.

Tuna Noodle Casserole

Prepared by Jane Finzer

Ingredients:

- 1 12-oz. package of noodles
- 1 can cream of celery soup
- 1 large can of tuna, drained
- ½ cup milk
- ½ cup mayonnaise
- 1 cup chopped onion
- ½ teaspoons salt
- 1 can cream of chicken soup
- 4 ounces of Velveeta cheese
- Cornflakes or potato chips

Directions:

- (1) Cook noodles as directed
- (2) Combine soups, tuna, milk, mayo, onion and salt.
- (3) Put in casserole dish and bake at 425 for 20 minutes.
- (4) The last 10 minutes or so place cheese and crushed cornflakes or potato chips.

Rigatoni a la Vodka

Prepared by Fran Frusca

Ingredients:

1 small onion, diced
½ lb. prosciutto, diced
2 Tbs. extra virgin olive oil
2-28oz. cans crushed tomatoes
 plus 1 can water
6 oz. white wine
4 oz. vodka
6 oz. half and half
Salt, pepper, basil and parmesan cheese to
sprinkle

Directions:

- (1) Sauté first four ingredients
- (2) Add tomatoes, water, salt, pepper and basil and bring to a simmer.
- (3) Add wine, then vodka. Let cook 30 minutes on simmer.
- (4) Add half and half and cook 15 minutes longer or until thickened.

Cook 2 lbs. pasta and toss with sauce, add parmesan cheese.

“C.C.” Special

Prepared by Claire Bennett

Directions:

- (1) Go to Costco
 - (2) Buy spinach and mozzarella ravioli
 - (3) Follow directions on package
- One package serves 8-12