



Chicago Mix Mac & Cheese

From the Kitchen of:
Chef Mario Garcia

Ingredients

Cooking spray

1 pound cavatappi pasta

1 pound braised short rib (cooked and cut into ½” diced, see recipe page 2)

2 cups Heavy Cream

4 ounces extra-sharp Wisconsin Cheddar, grated (about 1 1/3 cups)

2 ounces mozzarella cheese, grated (about 2/3 cup)

1/2 cup ricotta cheese

1 teaspoon salt

1 teaspoon powdered mustard

1/8 teaspoon cayenne pepper

16 ounces corn bread mix for topping (pre-mix, see recipe page 3)

8 ounces salted caramel for garnish

8 ounces of Tabasco flavored crispy onion for garnish

Directions

Preheat the oven to 375 degrees F. Coat a 9 by 13-inch baking pan with cooking spray.

Bring a large pot of water to a boil. Add the cavatappi pasta and cook until tender but firm, about 5 to 8 minutes. Drain and transfer to a large bowl. Next, bring cream to boil and reduce by half.

Remove the pan from heat and stir in the Cheddar, mozzarella cheese, ricotta cheese, salt, mustard and cayenne pepper. Pour cheese mixture over the cavatappi and stir to combine.

Transfer the macaroni and cheese to the baking dish.

Top of the mac and cheese with the corn bread mix making sure that it is evenly distribute and that all of the pasta is covered. Bake for 25 minutes. For serving, cut the mac and cheese into desire portions and drizzle the salted caramel and garnish with Tabasco flavored onions.



Braised Short Ribs

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Ingredients

3 pounds beef short ribs
Approximately 1-1/4 cups all-purpose flour, seasoned with salt and pepper, for dredging
1/4 cup olive oil
1 large onion, chopped
1 large green pepper, chopped
2 medium carrots, chopped
4 large cloves garlic, minced
1 cup dry red wine
1-1/2 tablespoons tomato paste
1 can (14.5 ounces) whole tomatoes broken apart, with juices
3/4 cup beef stock
1 bay leaf
1 teaspoon dried thyme
2 tablespoons chopped fresh parsley (or 1 tablespoon dried)
Salt and pepper to taste

Directions

Preheat oven to 350 F. Lightly coat the ribs with the flour, shaking off excess. Heat the oil in an ovenproof sauté pan, large enough to hold the ribs in one layer, over high heat. Add the ribs and brown on all sides, about 3 minutes per side. Remove the ribs and reduce heat to medium-high. Add the onion, green pepper and carrots to the pan; sauté until lightly browned, about 5 minutes. Add the garlic and sauté one more minute. Pour in the wine and cook briefly, scraping any browned bits in bottom of pan. Add the tomato paste and stir well to combine. Add the remaining ingredients, then return the browned ribs to the pan, making certain they are on the bottom in a single layer. Scoop some sauce over each.

Cover pan with a tight lid or foil. Place in oven and cook for about 2 hours or until the ribs fall apart easily with a fork. Check about every 30 minutes and scoop more sauce on top of the ribs. Remove pan from oven..



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Ingredients

1 1/4 cups yellow cornmeal
3/4 cup all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
4 oz extra-sharp Cheddar, coarsely grated
2/3 cup whole milk
2/3 cup buttermilk
2 large eggs
3 tablespoons unsalted butter, melted

Directions

Whisk together cornmeal, flour, sugar, baking powder, salt, and baking soda in a large bowl. Add Cheddar and whisk until combined.

Whisk together whole milk, buttermilk, eggs, and butter in another bowl, then add to cornmeal mixture and stir until just combined (do not over mix).



Tabasco Onions

From the Kitchen of:
Chef Mario Garcia

Ingredients

4 large onions
1 quart buttermilk
1 oz Tabasco Sauce
2 cups flour

Directions

Slice 4 large onions into paper thin rings. Place in large bowl then cover with buttermilk and Tabasco sauce..Cover with [plastic wrap](#) and refrigerate for 1 hour at least. Place 2 cups flour in a shallow dish. Season with salt and pepper. Drain onions and dust into flour. Fry in batches, in 350 degree oil for 2 to 3 minutes until golden. Drain on paper towels.



Fleur de sel Caramel

**From the Kitchen of:
Chef Mario Garcia**

Ingredients

- $\frac{3}{4}$ sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cream
- $\frac{1}{4}$ teaspoon fleur de Sel

Directions

Place the sugar in a high walled medium saucepan. Spoon the water around the wall of the pan. Let the water seep into the sugar to soak in. Turn the heat on high and boil sugar and water until it's a caramel color. Turn the heat off and immediately stir in the cream. Careful because it will bubble up. Let cool down then stir in the fleur de sel.