



Mac & Cheese

Adapted from Chef Michael Symon

BAH Note: I've scaled this down because having the full recipe's worth of this in my house is dangerous. In my opinion, this is best served as a side so you can enjoy a smaller serving and not feel completely wicked. But it can just as easily be your main course. You'll want to be sure to use a nonstick saucepan and watch your heat so that the cream doesn't scorch or boil over.

BAH Tip: I'm bad at guestimating when liquids have reduced, so to check I carefully poured the hot cream into a 2 cup liquid measuring cup to gauge my progress. It's really about the volume of the cream more than it is about how long it takes. Just be patient and don't rush the process.

- 2 cups heavy cream
- 1 tablespoon fresh rosemary, finely chopped
- 1/4 pound bacon, fried, drained, and crumbled
- 1/2 pound short pasta
- 4 ounces Gruyere cheese, grated

Bring cream and rosemary to a low boil over medium heat in a large saucepan. Keep at a low boil, stirring frequently, until reduced by half and thickened, approximately 25 minutes.

While the cream is reducing, cook the pasta according to the package directions. Reserve 1/4 cup of the cooking liquid before draining the pasta.

When the cream has reduced, add the pasta and grated Gruyere and stir to combine. Add pasta water until the sauce is as loose as you like. Stir in the crumbled bacon, taste for seasoning, and add salt to taste.

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