

# Caramelized USA Onion Mac 'n' Cheese

*This sinfully rich Mac 'n' Cheese is packed with decadent caramelized onions and the classic New Orleans "holy trinity": onions, celery and pepper. If you like a kick, don't forget the Louisiana-style hot sauce.*

YIELD: 12

## INGREDIENTS

### Caramelized Onions:

8 Spanish yellow onions (4 lbs)  
1/4 cup butter (2 ounces)  
1 tsp salt  
1 tsp pepper

### Cheese Sauce:

2/3 cup butter (5.3 ounces)  
6 ribs celery, finely chopped (12 ounces)  
2 red peppers, finely chopped (18 ounces)  
1 Spanish yellow USA onion, finely chopped (8 ounces)  
6 cloves garlic, minced (1 ounce)  
1 1/2 tsp salt  
1 tsp pepper  
2/3 cup all-purpose flour (3.3 ounces)  
10 cups 2% milk  
2 tbsp Dijon mustard

### Crunchy Topping:

4 cups panko breadcrumbs (8 ounces)  
1 cup grated Parmesan cheese (4 ounces)  
1 cup butter, melted (8 ounces)  
1 tsp salt  
1 tsp pepper

### Assembly:

6 cups shredded sharp aged Cheddar cheese (1.5 lb)  
4 cups sour cream  
1 1/2 cups chopped fresh parsley  
3/4 cup grated Parmesan cheese (3 ounces)  
To taste Louisiana-style hot sauce  
18 cups cooked elbow macaroni (4.5 lb)

## METHOD

**Caramelized Onions:** Melt butter in a large heavy-bottomed pan set over medium low heat. Cook onions, stirring often, for 60 to 75 minutes or until golden brown. Season with salt and pepper.

**Cheese Sauce:** Melt butter in a large pan set over medium heat. Add celery, onion, red pepper, garlic, salt and pepper; cook until soft. Sprinkle flour over top. Cook, stirring, for 2 minutes. Slowly stir in the milk until smooth and thickened. Remove from heat. Whisk in Dijon mustard.

**Crunchy Topping:** Toss breadcrumbs with Parmesan cheese, melted butter, salt and pepper.

**1 order:** Stir 1 cup Cheese Sauce with 1/2 cup (2 ounces) Cheddar cheese, 1/3 cup sour cream, 2 tbsp chopped parsley, 1 tsp (.25 ounces) Parmesan cheese, and hot sauce together until smooth. Stir in 1 1/2 cups (6 ounces) cooked macaroni.

Layer pasta with 1/3 cup (2 ounces) caramelized onions into a greased 2 cup baking dish. Sprinkle with 1/3 cup (2 ounces) Crunchy Topping. Bake at 425°F for 18 to 20 minutes or until golden brown and bubbling.

