

Attacks



4

right, mac can has cheezburger — topped with pickle slices. It was, of course, delicious in a way that you probably shouldn't think too hard about; there were definitely flashes of Hamburger Helper. Both macs used the same cheese sauce, which was on the saucier side of the gooey spectrum, and uses provolone, cheddar and Swiss. Macaroni (elbow) noodles cooked perfectly firm.

4. WILDCRAFT CIDER HOUSE

390 Lincoln Street

WildCraft's "truffle mac and cheese" is the classiest mac and cheese on our list (\$10). And what it lacks in size (it's served in an adorable ramekin, the smallest portion on this list) it makes up for with an outrageously creamy and pungent flavor that will stick with you for days. This mac uses white truffle oil (or freshly shaved truffles if available), Farmstead white cheddar and mozzarella, topped with a brioche Parmesan crust. The noodles are the more robust "lumachine," shaped like fantastic mini-dinner plates loaded with cheese. While add-ins are not on the menu, WildCraft recommends mixing in pesto or adding smoked salmon (\$5) or pork belly (\$6).



5

5. CORNUCOPIA

295 W. 17th Avenue; 207 E. 5th Avenue

The "grown-up mac and cheese" (\$11.95) at Cornucopia is the closest to the textbook version of a classic mac that we found, and it's near perfection. The cheddar cheese sauce has that nostalgic orange glow, and the elbow pasta is cooked just right. Like the Taphouse, pretty much anything on the menu can be added in — we went for broccoli and bacon strips. The broccoli was fresh and perfectly steamed, and the bacon was thinly sliced and crunchy, all topped with a fluffy crust of buttered breadcrumbs. This mac is a must and perhaps the most kid-friendly.

6. THE BIER STEIN

1591 Willamette Street

Though it was close, Bier Stein's "bier cheese soup mac 'n' cheese" (\$9.50 full order, \$6.50 half) wins best overall mac. First, the presentation is mouthwatering — large, round bowls filled with plump, spiral noodles and sprinkled with fresh parsley. The bier cheese soup — made with an American lager and some bleu cheese — adds a level of magic to the cheese blend of provolone, gouda and cheddar. This mac was also the gooey-est — picture a bridge of melted cheese as you move your fork from the plate to your mouth. Add bacon or seasonal roasted veggies (\$2 each) like we did — the veggies are super fresh and yummy, including zucchini, squash, carrots, onions and tomatoes — or go for the grilled chicken bratwurst (\$3).

HONORABLE MENTIONS

Papa's Soul Food Kitchen's creamy, fluffy mac and cheese has a cult following, but alas, it's served as a side (\$3). Oregon Electric Station's "lobster mac and cheese" is rumored to be decadent and delish, but it was a little above our price point at \$21.



6

PHOTOS BY TRASK BEDORTHA