To make life easier for meal preparations, the 'Food Section' will present an assortment of hearty, healthy and user-friendly winter and holiday recipes. For recipe requests or suggestions contact: SharonS@portlandobserver.com Subject: Food Section

Food

Baked Mac-N-Cheese

Ingredients

- · 2-cups macaroni
- 4-Tbs. butter
- · 1- onion, chopped
- · 1-clove garlic, minced
- 1-(14.5 ounce) can diced tomatoes
- 1/4-tsp. red hot pepper sauce
- · ½-cup milk
- · 1-1/2 cups shredded cheese: Cheddar, American, Monterey or Pepper Jack (may be used in combination)
- ½ cup breadcrumbs
- 1/2 tsp. Italian seasoning
- · Salt & pepper to taste

Directions

- · Preheat oven: 350F.
- · Cook the macaroni according to package directions. Drain.
- In a saucepan, melt 2 Tbs. butter or margarine over medium heat. Add onion and garlic, sauté until onions have a rich golden color. Mix in the tomatoes, hot sauce, and spices. Stir in milk and shredded cheese (reserve 1/4 cup cheese for topping), stirring often. Mix in the cooked macaroni.
- · Lightly coat baking dish with cooking spray. Transfer macaroni and cheese to baking dish. Sprinkle with breadcrumbs and the remaining cheese. Dice the remaining 2 Tbs. butter or margarine, and spread evenly over the top. Bake 45-50 minutes or until thoroughly heated.



"Macaroni and cheese is loved by children everywhere. Give this classic family favorite a little pizzazz by using pepper jack cheese as well."



Bread Pudding has long been a southern favorite. Grandma would make it often because it was easy and usually the ingredients were on hand.

Bread Pudding with Maple-Blackberry Sauce

- 1. Cut the bread into 1-inch cubes, leave the crust on. Let bread cubes sit out on baking sheet to dry a bit, this will help bread to absorb custard better.
- 2. In a large bowl, vigorously whisk together milk, eggs, sugar, vanilla, cinnamon and salt. Place the bread cubes and dried cherries in large bowl; pour the custard mixture over the top.
- 3. Use the backside of a spoon to press the bread into the custard, making sure that each piece is covered. Let soak for 15-20 minutes. Note: If you're preparing in advance; cover and refrigerate overnight prior to baking.
- 4. Pour the soaked bread mixture into an ungreased 8x 8-inch square-baking dish. 5. Bake 40-45 minutes at 350 F.

Ingredients

- 5 cups bread (about ½ of a large loaf) suggest: challah or brioche bread
- · 2-1/4 cups milk
- · 4 large eggs
- ½ -cup sugar · 1 tsp. vanilla extract
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- · ½ cup dried cherries or raisins
- 6. To test doneness, insert knife into the center of pudding. If knife comes out moist but clean, the pudding is done. Let cool for 30 minutes prior to serving.

Preheat oven: 350 F. Yields nine serv-

Maple Blackberry Sauce

Prepare this simple sauce while the pudding is cooling. Just before serving, spoon sauce over warm pudding. This rustic sauce is a delicious compliment to the pudding, as well as pancakes, waffles or ice cream.

Directions

Combine berries, maple syrup and sugar in a small saucepan.

Cook over medium-high heat, stirring to dissolve the sugar. Once the mixture is

Ingredients

- · 1-cup berries, (fresh or frozen)
- ½ cup maple syrup · 2 -Tbs. sugar
- · 1-tsp. vanilla extract

bubbling, gently crush the berries with the back of a fork or spoon. Continue to cook for three to four minutes, remove from heat and stir in the vanilla extract.

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