

# Pancetta

## Mac & Cheese



*This is a classic Zuccherro family recipe that is hand-written with love and uses the classic "add to taste" method, meaning if you love garlic then add some more, if you love cheese then add even more. Practice makes perfect.*

### Ingredients:

- 1 stick of butter or 8 tbsp.
- 1/4lb. pancetta
- 1 c. chopped (red) onion
- pinch of red pepper
- 1-2 cloves of garlic minced
- 1/4 c. flour
- 3-4 c. whole milk (or cream)
- 1 c. sharp cheddar cheese (grated)
- 1 c. parmesan cheese (grated)
- Mascarpone cheese (small container)
- Panko breadcrumbs
- Italian parsley, cut into small pieces
- Cooked pasta

### Instructions:

- In a large frying pan melt 1 tbsp. butter and add pancetta. Sauté over medium/high heat until crisp.
- Add chopped onions to pan and sauté for 5 additional minutes.
- Add a pinch of red pepper and minced garlic, to taste. Sauté for 1-2 minutes.
- Add 3 tbsp. butter to mixture in pan.
- Add flour and stir for 1 minute until flour is dissolved or lightly browned.
- Add in 3 1/2 c. whole milk and whisk mixture together in pan. Simmer on low for 5 minutes stirring frequently until mixture is thick. (Add more milk as needed.) Remove from heat.
- Add cheeses to the sauce and mix together. Add more milk if needed and salt and pepper to taste.
- Combine all ingredients with the cooked macaroni or pasta and pour into lightly buttered baking dish.

#### IN NEW PAN

- Melt 4 tbsp. butter and add 1 1/2 c. of Panko breadcrumbs.
- Add 1/2 c. chopped Italian parsley and remove from heat. Place breadcrumb mixture on top of pasta in baking dish.
- Bake at 350 degrees until warm and bubbly around 30-40 minutes.

**Prep Time:** 20 mins **Cook Time:** 30-40 mins **Servings:** 4-6 portions