

Smoked Gouda Mushroom Mac

A rich, smoky stovetop mac and cheese loaded with local oyster mushrooms and a whisper of heat.

PREP
15 min

COOK
30 min

SERVINGS
4

DIFFICULTY
Medium

SEASON
Year-Round

INGREDIENTS

US Standard | Metric

PRODUCE & AROMATICS

1/2 medium onion, minced 55 g
2 cloves garlic, minced 12 g
1 jalapeno, minced 45 g

MUSHROOMS

1 lb oyster mushrooms, sliced 454 g

DAIRY & SAUCE

3 cups heavy cream 720 ml
1 lb smoked gouda, shredded 454 g
1/2 tsp Worcestershire sauce 2.5 ml
1/2 tsp Tabasco sauce 2.5 ml

PASTA & FINISHING

1 cup pasta of choice (GF ok) 100 g
3 cups water, for boiling 720 ml
Salt, for pasta water to taste
Oil, as needed for sauteing as needed

INSTRUCTIONS

1. Build the aromatics.

Place a saucepan over medium heat with a small amount of oil. Saute the onion until translucent, add the jalapeno, and cook 1-2 minutes more. Add garlic and saute until fragrant.

2. Cook the mushrooms.

Add the oyster mushrooms and saute until soft, 7-10 minutes depending on slice size and pan.

3. Warm the cream.

Add the heavy cream and bring to a simmer. Heat until it reaches about 170°F.

4. Melt in the cheese.

Reduce heat to low and whisk in the shredded gouda one handful at a time, whisking constantly until fully melted.

5. Season the sauce.

Whisk in the Worcestershire and Tabasco sauces.

6. Boil the pasta.

Bring 3 cups of well-salted water to a boil. Add pasta, return to a boil, and cook about 7 minutes, or until al dente, stirring occasionally.

7. Combine & serve.

Strain the noodles and fold into the cheese sauce. Season to taste and serve hot.

LOCAL SOURCING: Oyster mushrooms from PNW Mushrooms, Spokane Valley, WA (Tyler & Alyssa Bowman, pnwmushrooms509.com, 509-844-6277) — grown fresh right here in the Inland Northwest.

CHEF C'S TIPS

"Whisk in the gouda a handful at a time, off high heat — dump it all in and the fat breaks instead of melting silky."

"Smoked gouda makes this dish sing. No smoked gouda? A sharp smoked cheddar works, but don't skip the smoke."

"Our oyster mushrooms from PNW Mushrooms hold their bite even after a long saute — slice them a little thick."

NUTRITION FACTS

Per serving (1 of 4)

Calories	1,185	Protein	38 g
Total Fat	100 g	Sat. Fat	61 g
Carbs	37 g	Fiber	4 g
Sodium	1,050 mg	Sugar	8 g

