

# Cooking at Riegelmann's

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[www.iconiclounge.com](http://www.iconiclounge.com)

Decadently Easy Restaurant Mac:  
(One hardy serving, or two sides, scaleable)

6oz Heavy Cream

3oz Shredded Medium Cheddar

2oz Blue Cheese Crumbles

4oz Sauce-Friendly Dried Pasta

Optional:

2-3 Strips of Bacon (3oz), Cooked and Chopped

3oz Hungarian pickled goathorn peppers

Garnish:

Toasted Panko Breadcrumbs

Sliced Green Onion

For the pasta: Bring a half gallon of water, salted to taste like sea water, to a rolling boil. Add pasta and cook to al dente. Drain.

In a skillet, add heavy cream and extras over medium heat. When cream begins to bubble around the edges add both cheeses, stirring frequently until incorporated. Kill the heat and stir in the cooked and drained pasta. Allow to sit for a couple minutes. Stir and move to serving bowl. Garnish with Panko and Green Onion.

<https://youtu.be/2RR5wRs0Zec>