



Mary Giuliani presents:

GE Profile's Survival Guide to Homestyle Hospitality in a New York Minute

'Fridge-to-Range' Recipes for the Busy Party-Hosting Professional

Spicy Mac & Cheese Bar

This gourmet take on a Canadian classic is a real crowd pleaser. Mac & Cheese can be made and stored in your refrigerator or freezer days before -- simply take out and reheat when company comes calling. You can take it one step further and add a little fun by making a Mac & Cheese Bar! Just put out toppings such as bacon, jalapenos, truffle oil, fried chicken, hot sauce and mushrooms. I even put out savoury mini-cones so my guests can make Mac & Cheese Cones (like a savoury sundae bar!).

You'll need: 4 tablespoons butter; 4 tablespoons flour; 2 cups milk; Freshly ground black pepper; 1/2 teaspoon Tabasco; 1/2 cup heavy cream; 1/2 pound macaroni elbows; 3/4 pound grated Cheddar cheese & Spicy Pepper Jack.

Melt the butter in a saucepan over low. Add flour and stir with a wooden spoon or spatula for about 3 minutes, until the roux is frothy and the taste of raw flour is gone. Meanwhile, heat the milk in another pan. Add the warm milk gradually to the roux, stirring vigorously. Turn up heat and continue stirring until the sauce is just at the boiling point. Turn down heat and let simmer for a few minutes. Add pepper and Tabasco. Don't be afraid of the Tabasco: it will help to bring out the taste of the cheese. Stir in heavy cream and simmer a little longer, until the flavours are blended. Cook and drain the macaroni. Mix three-quarters of grated cheese into simmering sauce. As soon as it melts, combine with the drained macaroni and pour it into a baking pan. Sprinkle the top with the remaining cheese and bake for 20 to 30 minutes in a 350-degree oven.

Three-B Brunch

I love to have my friends over on Sunday morning for the 3 B's: Bloody Marys, Bingo and Brunch! My favourite dish to make is my Green Eggs and Ham Quiche, featuring asparagus, feta and ham. I can make it the night before and just pop it in when my guests arrive, leaving more time for Bloodys and Bingo!

Green Eggs and Ham Quiche:

2 cups milk; 4 eggs; 3/4 cup biscuit baking mix; 1/4 cup butter, softened; 1 cup grated Parmesan cheese
1 cup sautéed asparagus; 1 cup cubed cooked ham; 8 ounces feta cheese.

Lightly grease a 10 inch quiche dish. Sauté chopped asparagus with olive oil, Salt and Pepper until tender. In a large bowl, beat together milk, eggs, baking mix, butter and parmesan cheese. Batter will be lumpy. Stir in asparagus, ham and Feta cheese. Pour into prepared quiche dish. Bake in preheated oven for 50 minutes, until eggs are set and top is golden brown. Can also be poured into small ramekins to serve individually!

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