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Homeroom oakland mac and cheese recipe

It's a sponsored conversation in conjunction with the California Milk Processor Board. All opinions are my own. When I think of comfort food, one of the first things that comes to mind is Mac & Cheese. Not those instant stuff either, I'm talking in' about homemade Mac & Cheese! The kind of Mac & Cheese makes your favorite Aunt or Granny, the kind you eat on special occasions & at big family gatherings... Yes-you know exactly what I'm talking about about don't you?! This is the kind of Mac & Cheese you can find in Oakland, CA at Homeroom. Homeroom, Oakland, Calif. November 16, 2011. Milk takes center stage in California's favorite eatery and Homeroom is a prime example of that. With more than 10 different kinds of Mac & Cheese on their menu, co-owners Allison Arevalo and Erin Wade have covered all the bases. When the kind of people are over at GotMilk? asked me to come up with my own version of Homeroom's Gilroy Garlic Mac. I must admit, I was a little nervous. I mean Homeroom's has Creamy Gouda, sharp Pecorino and just the right amount of roasted garlic. "Their mac and cheese are like the king of comfort foods! But I was up for the challenge and gladly accepted. I come from a long line of Mac & Cheese lovers & I learned a thing or two by watching them in the kitchen. Plus, I've never had any complaints about my mac & cheese, in fact it's always one of the first dishes that disappears at family functions. First, let me share Homeroom's recipe, their mac is pictured above: Gilroy Garlic Mac 1/2 cup Pecorino Romano, grated 3 tbsp, unsalted butter at room temperature Heat the milk in a pot over medium heat until it just starts to bubble but doesn't cook, about 3-4minutes. Turn off the heat. Heat the butter over medium heat in a thick-walled pot. When the butter has just melted, add the flour and whisk constantly until mixture becomes light brown, about 3 minutes. Turn off the heat on the buttery flour mixture. Slowly pour in the warm milk, about one cup at a time, into the butterly mixture and whisk constantly. It will get very thick when you first add the milk, and thinner if you slowly pour into the whole three cups. This is normal. Once all the milk is added, set the pot back over medium-high heat, and whisk constantly. In the next 2 to3 minutes, the sauce must come together and become singry and thick. Use the spoon test to make sure it is ready. Add the salt. In a small bowl, mash together the minced garlic and the butter. It forms a compound butter - you can try it with herbs, spices, pretty much anything! Cook pasta in boiling water until al dente. Drain, rinse with cold water and drain pasta again. That's to keep pasta from overcooking. Add mac sauce, cheese and garlic butter to a large, heavy-bottomed pot and cook on medium heat. Stir until cheese is completely melted. Add slowly cooked pasta, stirring and keep cooking for another 4 minutes, pasta is hot and steamy. Serve and enjoy. *Home room tops the dish with breadcrumbs for added texture, per request. Next time you're in Oakland, drop by Homeroom & order some Mac & Cheese: Oakland, CA 94609 - on the corner of Shafter Ave. Now it's my turn! Mine isn't quite as fancy as Homeroom's, but it's definitely nice. It's already been established that I have a Milkaholic/dairy freak—so obviously Mac & Cheese is one of my favorites not just to prepare—but to devour! Here's what mine looks like: Looks nice, right? My recipe is known as Mommy Powers Garlic Mac & Cheese (Mommy Powers is my alter-ego, follow me on Twitter @MommyPowers), I hope you'll try it & let me know what you think. Mommy Powers Garlic Mac & Cheese overflowing with cheese and flavor, this Mac & Cheese will make you feel love in minutes! #GotMilk 1 tablespoon vegetable oil 1 lb macaroni pasta 8 tablespoons butter 1 tablespoon butter 1cup light cheddar cheese, shredded 1/2 cup sharp cheddar cheese, shredded 1/2 cup monterey jack cheese, shredded 2 cups whole milk 8 essence Velveeta cheese, cubs 2 eggs, lightly beaten 1/2 teaspoon salt 1/2 teaspoon black pepper 2 tablespoons crushed garlic Preheat oven to 350. Gently butter a deep 2 1/2 quart baking dish. Fill a large pot with water and bring to a quick boil. Add macaroni and the 1 TB oil. Cook for 6 minutes until slightly soft. Drain well, and return to pot. Meanwhile, in a small saucepan, melt 8 TB of butter. Stir in macaroni. Combine all the shredded cheeses in a large bowl. Add to macaroni the 1 1/2 cups shredded cheese, whole milk, cub Velveeta cheese, eggs, crushed garlic, salt and pepper. Transfer to the prepared casserole dish, and top with the remaining 1/2 cup shredded cheese. Top with remaining 1 TB of butter. Bake for 30-35 minutes or until the edges are golden brown and bubbly. Remove from the oven when it's done, let it cool, I don't want you to burn yourself. I added bacon crumbs to the top of me for extra flavor and colour! Enjoy! Adapted from Homeroom's Gilroy Garlic Mac Adapted From Homeroom's Gilroy Garlic Mac Mixed Blessings Blog What Kind of Mac & Cheese Do You Like?! Homeroom's Mac & Cheese photos courtesy of GotMilk & Homeroom website. Allison Arevalo and Erin Wade October 1, 2013 Sometimes we receive a book that we all kind of fight to see who takes home. The Mac+ Cheese cookbook is one of those. If you've ever truly craved macaroni and cheese, chef/owners at Oakland, CA restaurant Homeroom has the cure: a dozen kinds with a jillion more add-ins, including the main one of all: bacon. It's true that you can add bacon to any of the macs in this book and the result is likely to be delicious. But since we've designed this mac around the salty, smoky taste of bacon, we think it's the best choice if you're craving a large dose of pork. The intense aroma of smoky cheese goes a long way. Even the smallest shreds a smoked Cheddar or Jack will pass on a whole lot of flavour to your mac and cheese, so go on it. This hearty smoky bacon mac and cheese makes a great dish for the winter holidays. (Can't you just see it sitting pretty next to a big, plump turkey?) Reprinted with permission of The Mac+ Cheese cookbook 1/2 pounds dried elbow pasta 1 pound sliced bacon 2 cups bechamel sauce 1 cup grated Cheddar cheese 1 cup grated Jack cheese Cook the pasta in salted boiling water up to a little less than al dente. Drain, rinse with cold water and re-drain the pasta. Cook the bacon in a frying pan over high heat until crisp, about 8 minutes. Remove extra fat by beating the strips with a paper towel, and then cut into bite-sized pieces. Add the sauce and both cheese to a large, heavy-bottomed pot and cook over medium heat. Stir until the cheese is barely melted, about 3 minutes. Add the bacon and stir to combine. Slowly add the cooked pasta, stirring and continue cooking while stirring incessantly until the dish is tasty and warm, another 5 minutes. Sply into bowls and serve hot. More mac and cheese recipes on Food Republic: Sign up for the best of Food Republic, which was delivered to your inbox on Tuesday and Thursday. Get the latest! Sign up for the best of Food Republic, which was delivered to your inbox on Tuesday and Thursday. By using this website, you agree to our use of cookies. We use cookies to provide you with a great experience and to help our site run effectively. Serves 4 Ingredients: 4 large cloves of garlic, minced 3 tablespoons unsalted butter, room temperature 1/2 pounds dried elbow paste 2 cups Mac Sauce (see recipe) 11/2 cups grated Gouda 1/2 cup grated Pecorino Romano cheese Directions: 1. In a small bowl, mash together the garlic and butter Cook the pasta in salted boiling water to a little less than al dente. Drain, rinse and drain the pasta again. 3. In a large, heavy-bottomed pot, combine the sauce, both cheese and the garlic butter. Cook over medium heat, stirring until the cheese is barely melted, about 3 minutes. Slowly stir in the cooked paste and cook, stirring constantly, until the dish is beautiful and warm, 5 minutes. Sply into bowls and serve hot. — Reprinted with permission of The Mac + Cheese cookbook: 50 Simple recipes from Homeroom, America's Favorite Mac and Cheese restaurant, by Allison Arevalo and Erin Wade, copyrighted 2013. Published by Ten Speed Press, a division of Random House. Get Morning Report and other email newsletters Drawing HOMEROOM, a popular restaurant in Oakland, California, specializing in just one dish: macaroni and cheese. It's™ your gummy, salty, run-of-the-mill school cafeteria mac and cheese. Fitting its San Francisco Bay address, HOMEROOM offers daily dozens of variations on its signature dish, some with multiple cheeses, some with meat, some with seafood, some with vegetables. Each has a foundation of bÂ© chamel sauce, which serves to tie the pasta with cheese and other ingredients. Arevalo and Wade address the perennial between parties of crunchy-covered crunchy-covered creamy throughout by offering both alternatives. An appropriate wine or beer recommendation for each version also appears. For closer, HOMEROOM offers a dessert version of macaroni and cheese made with fruit and nuts, basically a riff on a traditional Jewish noodle kugel. Other desserts include carrot cake, buckeyes and a homemade crunch of Oreó cookies. - Mark Knoblauch "Anyone who paves the way for me to have mac + cheese for breakfast understands my heart's desires. Allison and Erin really know their way around a creamy sauce and amazing cheese combinations. These recipes are fun and largely comforting—I'm so excited to add this book to my cookbook family." -Joy Wilson, author of Joy the Baker Cookbook "I remember when Allison and Erin first came up to me to ask for advice on opening their own restaurant. I knew they had what it takes: intelligence, natural grace and sincere hospitality. The beauty of their food is the unexpected mac and cheese flavors that pop every time. They provide you with plenty of comfort at Homeroom, and now, their cookbook offers you with the ultimate comfort food!" -Tanya Holland, chef/owner, Brown Sugar Kitchen ALLISON AREVALO was born into a food-loving Italian family in New York, where she helped her grandmother cook Sunday family dinners and learned the basics of cooking. Allison pursued a career in marketing before deciding to follow her true passion in life: food. In 2008, Allison and her husband quit their jobs and moved to Oakland, CA, in hopes of opening a restaurant. Their dream came true in 2010, the year she and Erin opened the doors to Homeroom.ERIN WADE is a chef-turned-lawyer-turned-chef-again. Erin's love of cooking was sparked by her father's homemade mac and cheese and her mother's large cookbook collection. Erin worked as a line cook and in dough at restaurants in New York before attending law school at Berkeley. After practicing law for a year, Erin came to her sentences and decided to return to her love of cooking by opening Homeroom with Allison. She lives in Oakland with her husband, Uri, and her daughter, Ellie— her favorite cooking partners. IntroductionHi! We are Erin and Allison - and together we own a restaurant in Oakland, California, dedicated to the best food on Earth: macaroni and cheese. A few months ago, a neighbor came into our restaurant, Homeroom, to tell us a story about her daughter's first words. The mother explained, She just kept saying 'ah-ah-chee.' We couldn't figure out what she was referring to until we passed your restaurant and she started screaming 'ah-ah-chee' over and over and then it hit us—mac and cheese! Whether a child's first words or an adult's cherished food memories, one of the most rewarding parts of owning a mac and cheese restaurant is how people of all ages and backgrounds have deep connections to us 2007. A close second turns those connections upside down by making mac and cheese that are even more delicious, rich, and unique than if best memories. People constantly ask us for our recipes or for advice on how to improve their own homemade mac and cheese. This book represents everything we learned after us made thousands of mac and cheese, from recipes to problem-solving. We're excited to bring these ideas beyond the confines of our cheesy little corner of the world and into your home. ----- Strawberry CrispThis dessert is a big summery treat because you don't have to bake the whole dish—just the topping goes into the oven for about ten minutes, so it'll keep your house beautiful and cool on a hot day. Plus, you can enjoy the freshness of the berries at their peak. With a layer of freshly reaped berries (berries mixed with sugar to bring out their juices), crunchy crisps, and a pop of fresh whipped cream—you can't go wrong. You can also try it with other summer fruits- although you want to adjust the amount of sugar depending on the sweetness of the fruit, and probably make the balsmic vinegar aware. Serves 4 1 pound of strawberries, sprouted and quartered 3 tablespoons granulated sugar 1 cup unsalted butter, melted 13/4 cups all-purpose flour 1/2 cup graham cracker crumbs 1/4 cup packed light brown sugar whipped cream (see Mint Whipped Cream, page 98, or you can shop-bought used) Les PlanPreheat the oven to 400°F. Mix the strawberries, granulated sugar and balsamic vinegar in a bowl. Let alone for at least 20 minutes. Stir together the butter, flour, graham cracker crumbs and brown sugar in a mixing bowl. Spread on a baking sheet and knock the mixture down on the sheet with a spatle. Bake the crumb mixture until it becomes light brown, about 10 minutes. Leave to cool completely on the baking tray, then break it into small pieces using the spat by. To serve, spoon the melted strawberries with some of the liquid into individual bowls, covered with crumbly toppings, and a healthy dose of whipped cream. Cream.

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