



FALL MARKET FAVORITES



SHOPPING LIST:

FARMERS MARKET

POULTRY:

Heavy Cream

MONSIEUR MARCEL GOURMET MARKET:

Cheddar Cheese, Monterey Jack,
Mascarpone Cheese, Parmesan
Cheese, Elbow Macaroni,
Crostini

DRAGUNARA SPICE BAZAAR:

Garlic Powder, Salt, Pepper

HUNTINGTON MEATS:

Bacon, American Cheese

WATCH OUR EASY
RECIPE VIDEOS @
FARMERSMARKETLA.COM

OR



@FARMERSMARKETLA



DU-PAR'S RESTAURANT FOUR CHEESE MACARONI (serves 4 to 6)

- 1 cup heavy cream
- 8 oz. American cheese
- 8 oz. Cheddar cheese
- 8 oz. Monterey Jack cheese
- 8 oz. Mascarpone cheese
- Elbow macaroni
- pinch garlic powder
- pinch salt
- pinch pepper
- 4 oz. Parmesan cheese
- Bacon
- Crostini, seasoned

Reduce the cream and add the first four types of cheeses. Bring to a light boil. Season with salt, pepper and garlic powder.

Add Parmesan cheese when you are tossing the sauce with the pasta.

Garnish with 2 pieces of cooked bacon and 2 pieces of seasoned crostini. Enjoy.

