

Alplermagronen – Alpine Gratin Mac n Cheese



Serves 4

A delicious one-pot comfort food that will warm your belly and satisfy your taste buds. Perfect refueling after a full day's Winter Activity.

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 Mins

Ingredients

- 2 onions, sliced as thin as possible
- 2 cloves of garlic, minced
- 10 ounces diced bacon
- 1 1/2 pounds waxy potatoes, diced into 1/2 inch pieces
- 4 1/2 cups vegetable stock
- 1 cup half and half cream
- 1 pound ziti pasta (see pasta note)
- 6 ounces grated Gruyère cheese
- salt and pepper to taste

serve with

- fresh parsley
- more grated gruyere
- applesauce

Method

1. In a large soup pot or dutch oven cook the onions, garlic and bacon over medium heat for 25-30 minutes. You want the onions caramelized and the bacon cooked well. Stir often throughout cooking time. Remove this mixture from the pan (including the oil from the bacon) place in a dish and set aside.

2. Add the broth, half & half and potatoes to the pan. Increase the heat to medium high, bring to a boil. Add the pasta. Cover the pot with a lid and cook until the pasta is al dente (about 10-12 minutes)
3. Once all the liquid is soaked into the pasta, remove from the heat. Stir in the cheese, bacon & onions mixture.
4. Serve with chopped parsley, applesauce and extra grated Gruyere

Recipe based on: <https://marlameridith.com/recipe/one-pot-swiss-alpine-macaroni-aelpmagronen/>