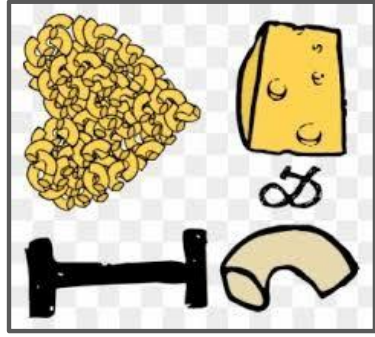


Hamburg Middle School 8th Grade Culinary Skills



On Wednesday November 2nd, HMS participated in the New York Agriculture in the Classroom Mac and Cheese Virtual Field Trip and we were inspired to compete in the Mac and Cheese Challenge! We had a local Dairy Farm, Eden Valley Creamery, come in to talk to us about dairy and cheese and they brought a ton of locally made cheeses for us to try! We decided to prepare a Stuffed Banana Pepper Mac and Cheese recipe since we had some fresh banana peppers from our school garden at our disposal! Our class was split into 2 cooking groups, each followed the same Stuffed Banana Pepper recipe but added an additional cheese of their choice after the taste testing that we did with Eden Valley Creamery. 1 group chose Garlic Havarti Cheese and the other group chose Queen City Cheddar. Both really enhanced the mac and cheese but after a taste test for each, the garlic won! We had so much fun completing this Mac and Cheese Challenge and we hope you like our jingles :)

Stuffed Banana Pepper Bulldog Mac and Cheese



Ingredients:

1 lb Cavatappi Pasta - cooked per box directions

1lb Italian Sausage - local producer: Babs

of Buffalo - fully cooked

1 Tbsp Butter

1 Tbsp Flour

1 Quart Half and Half

6 Garlic Cloves, minced

4 Hot Banana Peppers - school garden

grown - cleaned and chopped

15 oz Ricotta Cheese

8 oz Mozzarella Cheese, hand shredded

8 oz Grated Parmesan Cheese

8oz - Students will taste test all different cheeses and pick 1 local cheese to add to there recipe from Eden Valley Creamery

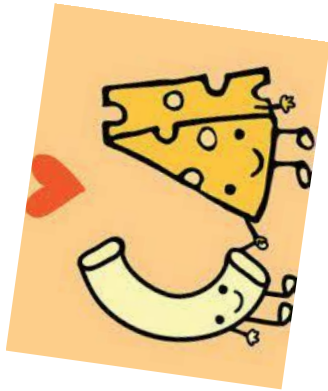
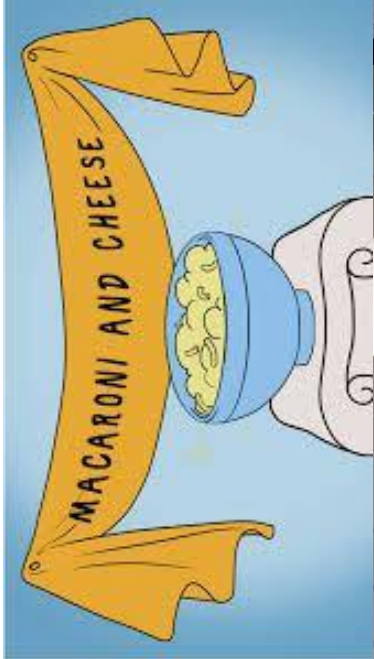
Salt and Pepper to taste

½ c Italian Seasoned Bread Crumbs

Directions:

1. Preheat oven to 375 degrees.
2. In a large saucepan, boil water and cook pasta as directed on box - drain and set aside.
3. In a skillet, cook italian sausage until fully cooked - no pink!
4. In another large saucepan on medium heat melt the butter. Whisk in the flour and add the half and half.
5. Add in the crushed garlic and half of the chopped peppers.
6. Stir in the ricotta, shredded mozzarella and half of the parmesan cheese - whisk until the cheese melts.
7. Stir in additional cheese picked from taste testing - Eden Valley Creamery - whisk until cheese melts.
8. Add in a pinch of salt and pepper.
9. Then stir in the fully cooked and drained pasta and the crumbled cooked sausage and the remaining peppers - transfer to a large oven safe casserole dish.
10. Sprinkle bread crumbs and remaining parmesan cheese on top.
11. Bake at 375 degrees for 25 minutes.

Final Product Pictures



Jingles

<https://youtu.be/gNp4Glih6gg>



@HMS14075 Middle School Culinary taught by
Mrs. Gund ~Video of NY Mac N Cheese
Challenge

<https://youtu.be/TCCU5SrLEtk>



<https://youtu.be/gEckQkI6fRU>



