



## corned beef baked mac

NIBBLEDISH CONTRIBUTOR

### Ingredients

Mornay - Mushroom Sauce: -2 T butter -2 T flour - milk or chicken stock (about 2 C or more) - worchestershire sauce - salt & pepper - garlic powder - paprika - 1 can cream of mushroom - slice button mushrooms - mix of cheeses (parmesan, pecorino, mozzarella, asiago, et. al) Meat sauce: - olive oil - garlic & onion - 1 large can of Palm corned beef (or whatever brand you fancy) -- i like Palm as it is chunkier. - 1 small can of crushed tomatoes - 1 T sugar - salt & pepper - chopped parsley & basil Topping: - more cheese - pats of butter

### Instructions

Start off by preparing the mornay-mushroom sauce. \* In a sauce pan, melt 2 T butter. \* Add (2) heaping T flour and cook off the rawness of the flour for a few mins. Do not brown the flour. \* Then pour in enough chicken stock/plain H2O/milk while whisking continuously until you reach the right consistency (Start with (2) cups). When the sauce thickly coats the back of a wooden spoon, you'll know it's ready. Add more stock if needed. \* Season with s&p, a dash of worchestershire sauce & knorr seasoning, a bit of garlic powder and a touch of paprika. \* Then add a whole can of campbell's cream of mushroom and stir well. You may add more liquid if the sauce becomes too thick. \* Throw in a good amount of sliced mushrooms. \* Finally, stir in your cheese(s) of choice (about 1/2) C). I like a mix of parmesan, pecorino, provolone, asiago & mozzarella. Heat thoroughly then set aside. Then move on to the meat sauce. \* Saute a good amount of garlic & onion in a small bit of good olive oil. \* Add a regular can of Palm corned beef (should you prefer to use another kind/brand, just make sure it's(almost) the equivalent amount) and cook for a few minutes. Add more olive oil if needed. \* Add (2) small or (1) large good tomato sauce or crushed tomatoes. \* S&p to taste. \* Add a few tsp of white sugar to balance the acidity from the tomatoes. Adjust saltiness/sweetness to your taste. \* Add some chopped parsley and basil for added flavor. Let simmer for a few minutes and set aside. Meanwhile, cook 1/2 lb macaroni pasta (I like macaroni shells)

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in salted boiling H2O until just tender. \* Toss the cooked pasta in the corned beef sauce until well coated and transfer onto a 9 x 12 (or thereabouts) casserole (dish). Top the pasta with the mornay-mushroom sauce and sprinkle with more cheese. \* Place pats of butter all over the top of the casserole. \* Broil in the oven until cheese has melted and the crust is golden.