



COOL CLIMATE CHARDONNAY CONNECTION

The global wine celebration that simply can't be stopped.

July 17-19, 2020 | coolchardonnay.org | #i4CAAtHome

Rosco's Crab Mac and Cheese – Chef Ross Midgley

Yield: 8 portions

Ingredients

- 3 cups dry macaroni
- 4 tbsp unsalted butter
- 4 tbsp all-purpose flour
- ½ tsp ground black pepper
- Small pinch cayenne pepper
- 3 tsp Dijon mustard
- 3 cups milk
- ½ cup Chardonnay
- 1 cup fresh, cooked crab meat (I like blue crab claw meat)
- 2 cups grated aged cheddar cheese (or any tangy, semi firm cheese)
- Panko breadcrumbs
- Vegetable oil
- 2 TBSP fresh chopped chives

Directions

- Cook macaroni in boiling, salted water until cooked (do not overcook, or finished result will be 'mushy'). Reserve
- In a large heavy bottomed saucepan, melt the butter until foamy (not browned) and then stir in the flour with a wooden spoon. Continue stirring over medium heat for 2-3 minutes – the mixture should look like wet sand.
- Switch to a whisk and add milk, whisking steadily, until incorporated.
- Add Chardonnay, pepper and Dijon. Stir and cook for 10 minutes, the sauce should thicken.
- Add cheddar until melted, then crab and then macaroni. Stir to coat completely
- Pour mixture into a greased baking dish and top with panko breadcrumbs that have been rubbed with a small amount of vegetable oil and chopped chives
- Bake until crumbs are golden (20 mins.)
- Enjoy with Red Tractor Chardonnay

Coolchardonnay.org | Sponsors of the I4C 2020 Virtual Edition





The global wine celebration that simply can't be stopped.

July 17-19, 2020 | coolchardonnay.org | [#i4CAtHome](https://twitter.com/i4CAtHome)

About Chef Ross Midgley

Raised in Prince Edward Island, Ross grew up around hospitality. His mother absolutely hated cooking but was, nonetheless, a consummate entertainer and from a young age he learned the intricacies of hosting a good party. He likes to refer to himself as a 'born-again Chef', having turned to the stoves after a couple of university degrees and stints in teaching, small business and banking. In 1996 he returned to his Charlottetown home to study at The Culinary Institute of Canada. Ross has not looked back; he loves the 'piracy under the hood' this chef's life affords.

Soon after graduation, Ross moved to Niagara where he has worked in many of the area's top kitchens, holding the Executive Chef role in several including: Ravine Winery Restaurant, Windows by Jamie Kennedy, The Stone Road Grill, Zees at The Shaw Club Hotel and The Oban Inn, to name a few. Ross has also been the Chef/owner of his own place with his sommelier wife, Wendy – The Kitchen House at Peninsula Ridge.

A passionate wine enthusiast, Ross has witnessed the growth of Niagara's wine world explode onto the international stage and is thrilled to pair his food with the myriad award-winning wines at Creekside. Motivated by all things 'entertainment', Ross is always on a quest for how to throw an even better party. When he is not cooking, Ross dreams of one day rock stardom with his band, The Hopyards. He lives on a small farm in Niagara-on-the-Lake with his wife and three boys.

Coolchardonnay.org | Sponsors of the I4C 2020 Virtual Edition

