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The Mac + Cheese Cookbook: 50 Simple Recipes From Homeroom, America's Favorite Mac And Cheese Restaurant



Synopsis

A fun and playful cookbook featuring retro, decadent, and kid-friendly mac-and-cheese recipes from the popular Oakland restaurant Homeroom. Think Outside the Box! Macaroni and cheese is one of America's favorite comfort foods, beloved by kids and adults alike. But there's no need to rely on prefab mixes—all you need is a handful of kitchen staples, some tasty cheese, and a little insider advice courtesy of Homeroom restaurant. This perennially popular Oakland, California, eatery—with its entire menu devoted to mac and cheese—now shares its secrets for the best-ever mac recipes. These inventive dishes offer something for everyone: nostalgic homestyle recipes like Tuna Mac, international varieties like Sriracha Mac, decadent delights like Truffle Mac, and even the logic-defying Vegan Mac. You'll also find recipes for quick veggie sides like Brussels Sprouts with Bacon and old-school desserts like frozen Peanut Butter Pie. With a basics section on perfecting mac sauce, choosing the best noodles, and customizing add-ins and toppings, plus an emphasis on quality ingredients and simple techniques, this fun, playful cookbook shows cheese-loving readers how to take this comfort-food staple to creative new heights.

Book Information

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Customer Reviews

This book is amazing, and an awesome starting place for a Mac and Cheese recipe. My wife and I have a bbq catering company and use this as the basis for our mac and cheese. The mac sauce is the most crucial part to successful mac and cheese, and they break it down perfectly with pictures, step by step instructions and even common mistakes. I have read other reviews where people complain that their mac sauce makes 3 cups, but every recipe in the book calls for 2 cups of mac sauce, so you end up with left overs. We just use all the mac sauce and it is fine, because then you end with more mac and cheese...which is the best result in the world. There are a few things that we change slightly when we cook. First is we use all the mac sauce, that way no left overs. Second, is we add more noodles than they call for. The recipe will say 1/2 pound of noodles, which is 2 cups (and this is for 2 cups mac sauce). I find this to be not enough, so here is the ratio that works perfect for us: 3 Cups mac sauce, 3 cups cheese and 6 cups cooked noodles. Last, the cheese is the most important part of this whole process. We have used everything from super expensive 2 year aged cheddar Tillamook cheese to mild cheddar, and if you are only adding cheese then it makes a difference (although we feel that there is no difference in 12 month aged cheddar vs. 18 or 24 month aged cheddar). With that said, if you start adding things to the mac-like bacon, green chiles, jalapenos or cream cheese-then just use regular sharp cheddar and you wont be able to taste the difference. This is what has worked for us and our mac is pretty bomb now, thanks to this! (By the way, green chile bacon mac is amazing, and sometimes we actually put the finished mac on a smoker and let it get a smoky flavor-holy crap. Its spectacular!) Also, the brownies are the best brownies I have ever eaten and we always thought that Ghiradeli brownies were the gold standard but we were horribly mistaken. The banana pudding is super good too. We love this book

Super fun book! This is comfort food at its finest! I would go so far as to call it posh or classy mac. They've got a recipe for mac sauce at the front that's used in every recipe. Then they deal with the satisfyingly crunchy topping. Those are both universal recipes used throughout the book. After that they get onto the individual bowls of deliciousness. The chapters are as follows: American Classics, International Relations (mac from around the world), Chemistry (unusual ones), Extra Credit (sides) and Finals (dessert). And they give beer and wine pairings with each mac. Nice. Pictured below: 1) Gilroy Garlic Mac p 39. Yes! We

were lucky enough that the timing of our California road trip coincided with the Gilroy Garlic Festival. The whole town is filled with that intoxicating smell, and this tasted just like it. Awesome. They said this is their best seller, and I totally get why! 2) Jalapeño Popper Mac & Cheese p 26. Delicious! I always wanted to have jalapeño poppers for dinner. 3) Smoky Bacon Mac & Cheese p 34. This is fantastic! There's a full quarter pound of smoked bacon and two ounces of smoked cheddar and Monterey jack in each bowl. People were happy. 4) Truffle Mac & Cheese p 63. Delicious. It's filled with shiitake mushrooms and truffled cheese. My three closest grocers didn't carry truffled gouda. I found both Italian truffle cheese and truffled cheddar at TJs. I tried the Italian truffle cheese and it was awesome. To my surprise, this is my youngest's favorite so far. 5) Mac Sauce conversion. It makes 3 cups and the recipes all call for 2. I suspect it's because all of the ingredients are in nice whole numbers if you do 3 cups. You can pull out that extra cup of béchamel for whatever you want, or just go for it, and bring extra saucy mac to smiling people at the table. Here's a conversion table if you want to change the amount. Use column 1 for 2 cups, column 2 for 2 1/2 cups, or the original on the right for 3. We've determined that 2 1/2 cups is our optimum sauciness level. Some others I have flagged to try are: Vermont White Cheddar Mac & Cheese p 31, Macximus (spinach and artichoke) & Cheese p 43, Croque Madame Mac (ham, swiss, and eggs) & Cheese p 44, Mexican Mac (chipotle and chorizo) & Cheese p 48, Deliciousmacken (cheddar, mustard, onions, and pretzels) & Cheese p 54, Patatas Bravas Mac (garlicky potatoes and paprika) & Cheese p 57, Dungeness Crab Mac & Cheese p 65, Mac the Goat & Cheese p 67, and Pesto Mac & Cheese p 70.

Confession time: I've never liked homemade mac & cheese. Not from my mom, or grandma, or church potlucks. Then some friends took me to Homeroom in Oakland, and I swooned. When I found out Homeroom people made a cookbook, I had to get it. So far I've made a batch of basic mac & cheese (plus peas, oven-dried cherry tomatoes, and a bit of paprika) and the chili. Both are excellent, rich, wonderful winter comfort foods. I love the way the instructions are insanely detailed and well ordered. They're also very conversational and easy to just sit down and read before beginning to cook. I'll probably never buy boxed Kraft again. One thing, though, I think their portions sizes are on crack. "A pound and a half of macaroni" boiled, then added to this rich wonderful sauce, they say serves 4. Umm... 4 people who eat like my husband with hollow legs! This is a LOT of yum.

Also, I probably used more cheese than called for. The basic directions are awesome, then just keep tweaking till you're happy.

We made the basic recipe last night. We did end up adding more pasta and cheese because the recipe has you make extra mac sauce. But that was ok. We eat a lot and were planning on doubling the recipe anyway. The dish was very good and we are looking forward to trying some of the variations. I like that it is a basic recipe for all the mac and cheese. That is how I normally cook. I have my basic recipes that I have memorized over the years and I add variety according to the fresh ingredients of the season. This book is just like that. Learn the basic and then start experimenting. Next one we try will be the bacon mac and cheese. Yum

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