



Everybody's Favorite French Onion "Soup" Mac & Cheese

Yield: 8-10 Servings

by: Mike White

French Onion Soup

- 2 Tbsp. butter, plus 1 tablespoon
- 1 Tbsp. extra virgin olive oil
- 3 large white onions
- 6 cloves garlic, peeled and chopped
- 2 Tbsp. honey
- Salt and freshly ground black pepper
- 3 cups beef stock (or 2 cups beef stock & 1 cup sherry)
- 8 sprigs fresh tyme (leaves only) or 2 Tbsp. dried
- 1 pound pasta...cooked al dente (elbow macaroni, ziti or fusilli will work)

Topping

- ¼ cup bread crumbs
- ¼ cup grated Parmesan

Bechamel Sauce

- 1 jar Bertolli Alfredo Sauce...15oz. (or any prepared Alfredo Sauce)
- 1/3 cup grated mozzarella or Gruyere cheese
- 1/2 cup whipping cream or ½ & ½
- Fresh ground pepper to taste

Pre-heat oven to 350 degrees F

Topping: Combine bread crumbs and parmesan and set aside

Sauce: In a small saucepan slowly heat Alfredo Sauce to simmer and add whipping cream to incorporate, stirring constantly, and then add grated mozzarella or Gruyere and stir till cheese is melted...set aside

French Onion "Soup": Heat 2 Tbsp. of the butter and olive oil over medium high heat in a large saucepan. Add onions, cover, and cook 10-15 minutes, stirring frequently. Remove cover and add garlic and honey, and continue cooking uncovered, stirring frequently, until onions are caramelized...about 10 -15 minutes. Season with salt and a generous amount of pepper. Add beef stock...bring to a boil and lower heat to a simmer and cook uncovered until liquid evaporates to about ½...about 30 minutes. Add tyme last 10 minutes. Remove from heat.

Grease 3 quart baking dish or casserole with the last one Tbsp. of butter or spray with nonstick cooking spray. Combine cooked pasta with onion "soup" mixture and sauce...stir well to combine. Transfer pasta to baking dish and sprinkle with topping. Bake uncovered 35-40 minutes until top is golden brown and bubbly. Let cool lightly before serving.

New Employee Profile

Kim Davis



We're excited to have Kim as a new litigation paralegal! Kim earned a Bachelor's Degree in Paralegal Science from Eastern Kentucky University, and has worked as a paralegal for 12½ years. Originally from

Winchester, Kentucky, Kim has called Lexington home since 1995. She's married to Danny and has a grown daughter, as well as 2 cats and 3 dogs! She enjoys reading and stamping and loves to go camping. Welcome, Kim!

Legal Word Find

	D	E	F	L	O	M	I	L	P	I	T	T	C	L	I
Deposition	M	E	D	R	S	T	I	R	L	P	I	C	M	O	C
Paralegal	N	O	P	D	R	W	C	V	M	I	L	E	A	G	E
Plaintiff	I	N	A	O	B	L	S	E	R	I	O	P	L	A	I
Defendant	O	F	R	D	S	T	D	M	E	A	L	C	T	I	S
Attorney	T	T	A	C	R	I	T	N	K	T	G	V	T	C	O
Client	I	A	L	E	G	A	T	I	O	T	N	E	N	Y	R
TTD	A	C	E	V	C	L	I	I	N	O	T	T	A	T	I
Mileage	L	I	G	N	I	M	O	P	O	R	N	E	D	O	S
Mediation	P	L	A	I	N	T	I	F	F	N	L	S	N	O	I
IME	C	A	L	S	R	L	O	R	E	E	T	T	E	D	T
	L	A	G	E	L	O	R	S	E	Y	T	B	F	H	N
	I	C	I	E	N	S	A	T	T	O	S	N	E	B	Y
	N	O	I	T	A	I	D	E	M	R	E	S	D	C	L
	T	O	I	N	R	T	U	E	C	S	T	A	Y	N	E