



# Goopy Kimchi Mac and Cheese

BY CHEF DEUKI HONG

SERVES 2

## KNOW AHEAD:

This recipe is amazing when combined with Deuki's Put On Everything Kimchi Salt Seasoning Card!

- INGREDIENTS → 1 Goopy Kimchi Mac and Cheese Seasoning Card:
- 1 tsp (2 pods) Turmeric
  - 1 tsp (2 pods) California Garlic Powder
  - 2 tsp (4 pods) Gochugaru Chile

### FRESH

- 2 pieces of smoked bacon, diced
- 1 cup chopped yellow or white onion
- ½ cup kimchi
- 1½ cups whole milk
- 7 Tbsp sharp cheddar, shredded (divided)
- 2 Tbsp unsalted butter, plus a little extra for greasing
- 1 Tbsp finely chopped scallions

### PANTRY

- 2 cups elbow macaroni
- 2 tsp olive oil
- Salt to taste
- Pepper to taste
- 2 Tbsp Wondra quick-mixing flour
- 1 cup Hite beer
- 4 Tbsp white sugar
- 2 tsp Put On Everything Kimchi Salt
- ¼ cup panko

- SUBSTITUTIONS → **WONDRA FLOUR:** If unable to find Wondra flour, you can make your own by making a kind of roux that's 50% all purpose flour and 50% butter. Simply melt 1 Tbsp butter and mix into 1 Tbsp all purpose flour.

**SCALLIONS:** If fresh is not available, substitute with 1 tsp dried chive

**PUT ON EVERYTHING KIMCHI SALT:** Plain salt

**HITE BEER:** Any light beer, like Bud Light or Budweiser

- SERVE WITH →
- Sriracha Mayo
  - Pickles
  - Sunday Birdies Popcorn Chicken

RECIPE SEASONING CARDS  
BY CHEF DEUKI HONG  
AVAILABLE AT EATOCO.COM

## INSTRUCTIONS

- 1. PREP:** Preheat the oven to 350°F. Bring a medium pot of water to a boil and cook the macaroni according to package instructions until al dente. Strain the cooked macaroni, rinse under cool water to stop any additional cooking, and then return the macaroni to the pot off the heat. Toss the drained, cooled macaroni with olive oil to prevent clumping and sticking while you make the rest of the recipe.
- 2. BUILD THE SAUCE:** In a large pot, cook the diced bacon on medium heat, “rendering” it to release the fat until browned and just crisp. With a slotted spoon, remove the bacon and set aside in a separate bowl. In the same pot with the remaining bacon fat, add the onions and kimchi and allow them to sweat, or cook until translucent. Season liberally with salt and pepper. Add milk and continue to cook on medium, stirring constantly, until the mixture slightly simmers, about 4-6 minutes. Whisk in Wondra flour, 3 Tbsp sharp cheddar cheese, 2 Turmeric Pods and 2 California Garlic Powder pods. Whisk continuously until the mixture becomes a thick, gooey sauce. Whisk in Hite beer, white sugar, and Put On Everything Kimchi Salt and continue to whisk until the mixture re-thickens to a rich and velvety consistency. Add the macaroni to the sauce and stir well.
- 3. BAKE:** Butter a small oven-safe dish. Pour the macaroni mixture into the dish. Sprinkle with 4 Tbsp sharp cheddar cheese. Bake for about 10 minutes, or until the cheese melts and the mixture bubbles.
- 4. MAKE THE KIMCHI BACON BUTTER CRUMBLE:** While the macaroni cooks, melt 2 Tbsp butter, then combine the bacon bits, panko, scallions, and 4 Gochugaru Chile pods in a small bowl and mix well to combine. Set aside.
- 5. PLATE:** Divide the macaroni between two bowls, garnish with the Kimchi Bacon Butter Crumble, and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, “FOOD COMA.” OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*