



Spicy Melon Salad with Mint and Ricotta Salata

Featuring: Bob's Market

Ingredients:

1 Crenshaw melon peeled, seeded and diced into 1" cubes
1 cantaloupe peeled, seeded and diced into 1" cubes
2 tsp. chili flakes
3 Tbsp. freshly chopped mint leaves
1/2 c. extra-virgin olive oil
Sea salt
Freshly ground black pepper
1 c. shaved ricotta salata cheese

Directions:

In a large mixing bowl, combine the melons, chili flakes, mint, olive oil, and season, to taste, with gray salt and pepper.

Serve immediately topped with the shaved ricotta salata.

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Mac and Cheese

Featuring: Hills Homecured Cheese

Ingredients:

Kosher salt
Vegetable oil
1 lb. elbow macaroni or cavatappi
1 qt. milk
8 Tbsp. (1 stick) unsalted butter, divided
1/2 c. all-purpose flour
12 oz. Gruyere, grated (4 c.)
8 oz. extra-sharp Cheddar, grated (2 c.)
1/2 tsp. freshly ground black pepper
1/2 tsp. ground nutmeg
3/4 lbs. fresh tomatoes (4 small)
1 1/2 c. fresh white bread crumbs (5 slices, crusts removed)

Directions:

Preheat the oven to 375° F.

Drizzle oil into a large pot of boiling, salted water. Add the macaroni and cook according to the directions on the package, 6-8 minutes. Drain well.

Meanwhile, heat the milk in a small saucepan, **but don't boil it**.

Melt 6 tablespoons of butter in a large (4-quart) pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or two more, until thickened and smooth.

Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, pepper, and nutmeg. Add the cooked macaroni and stir well. Pour into a 3-quart baking dish.

Slice the tomatoes and arrange on top.

Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top.

Bake for 30-35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.

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