

# GOTHAM

## Weekly Recipe: Oktoberfest Mac 'N' Cheese by Watermark in NY



Prost (cheers) to *bier*, *bratwurst* and mac 'n' cheese!

At the end of Pier 15 in NYC's historic Seaport District is Watermark, a 10,000-square-foot outdoor bar, restaurant and event space that throws a massive Oktoberfest celebration throughout the month of October.

Amongst the German brats, pretzels and beer is a delicious German-inspired fusion, Gaffel's Beer Mac & Cheese. The mouthwatering item is one of Watermark's most popular menu items with enough cheese and beer to satisfy your stomach.

"In the spirit of Oktoberfest, we wanted to feature German beers in conjunction with a comfort food that can be enjoyed by the whole family," says Chef Antelmo Ambrosio, "so we created the Gaffel's Beer Mac & Cheese incorporating Gaffel Kolsch Beer into the classic comfort dish. As with most recipes, we recommend using the highest quality ingredients, but the quality of extra sharp cheddar is especially important when making this mac and cheese."

Oktoberfest runs now through Oct. 24, so put on your Lederhosen and Dirndls and try this recipe soon!

# Watermark NYC's Gaffel's Beer Mac & Cheese

## Ingredients:

- . 1 liter of Gaffel kolsch beer
- . 1 lb of elbow macaroni pasta
- . 2 bay leaves
- . 3 cloves garlic
- . ¼ of yellow onion
- . 10 oz of romano cheese
- . 10 oz of shredded parmesan cheese
- . 10 oz of shredded extra-sharp white cheese
- . 10 oz of regular white American cheese
- . ¼ tablespoon of white pepper
- . 2 cups of panko breadcrumbs
- . 2 oz of unsalted butter

## Directions:

1. Add garlic, onions and bay leaves to a pot of water.
2. Bring to a boil and add pasta.
3. Strain and set aside.
4. In a small frying pan, add butter and toast the panko breadcrumbs, constantly stirring until golden brown.
5. Remove and set aside.
6. In a small pot, simmer the Gaffel Beer.
7. Then add the shredded parmesan cheese and mix it until melted into the beer. Add the rest of the cheddar cheese in small portions and let it melt. Add the Romano cheese and stir until it thickens. Season to taste with white pepper.
8. To finish, mix two cups of cooked pasta and toss with 1½ cups of Gaffel Beer Cheese sauce.
9. Top with toasted breadcrumbs.
10. Enjoy immediately, and prost!

Visit [Watermark](#) in NYC and follow the restaurant on [Instagram](#) for more delicious inspiration.