

Tried and True  
Recipes from the Fine Folks at:  
Deejay's Smoke Pit Forums

<http://www.deejayssmokepit.net/>



meowey - Northern NY (Adirondacks)

## Meowey's Mac N Cheese

½ lb Macaroni cooked "al dente"	3 TBL Butter
3 TBL Flour	2 TSP Dry Mustard
1 TSP Chili Powder	1 TSP Salt
½ TSP White Pepper	2 ½ cups Milk
12 oz shredded cheddar cheese (or any combo of cheeses)	
1 cup crushed Ritz crackers or bread crumbs	

Pre-heat oven to 350 degrees F.

Mix flour, mustard, chili powder, salt and pepper.

Melt butter over medium heat and allow it to foam out.

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Add flour mix to butter and form a roux, cook 1 minute after roux begins to bubble. Slowly whisk in the milk.

Simmer for 10 minutes or until thickened, stirring .

Reduce heat to low, slowly add the cheese, stirring to melt, and simmer 1-2 minutes.

Combine sauce with cooked macaroni and put in 2-quart baking dish. Top with crumbs.

Bake for 30 minutes – let rest for 5 minutes before serving.