

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

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



meowey - Northern NY (Adirondacks)
Smokin' Carnivore
OTBS Member

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.

Add flour mix to butter and form a roux, cook 1 minute after roux begins to

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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.