

Tim Farmer's Country Kitchen

MACARONI AND CHEESE

*1/2 stick butter
1/4 cup flour
2 cups warm milk
1/2 cup American cheese
1/4 cup Parmesan cheese
2/3 cup heavy cream
3 tablespoons beer cheese
Dash of white & black
pepper
1/4 cup jalapeño
1/2 box macaroni, cooked*



Make roux using butter and flour. Slowly add warm milk until combined. Add cheese and continue stirring. Stir in cream, Kentucky Beer cheese and seasonings. Mix in jalapeños. Pour over macaroni and mix well. Pour into baking dish and place on Big Green Egg, 325 degrees for 30 minutes. Top with breadcrumbs or cheese if desired.

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