

Skillet Mac n' Cheese

Yields: 4 servings

Prep time: 5 min

Cook time: 20 min

INGREDIENTS:

- 16 oz. package of elbow macaroni
- ¼ cup of flour
- 4 tablespoons of sweet cream butter
- 1 teaspoon Cajun seasoning
- 1½ cups of whole milk (warmed)
- 1½ cups of shredded sharp cheddar cheese
- ½ cup of shredded Monterey Jack cheese
- 2 tablespoons of sour cream
- ¼ cup of Panko bread crumbs

TOOLS:

- [Induction 21 Steel Stock Pot \(6 Qt.\)](#)
- [Cast Iron Skillet \(10 In.\)](#)





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PROCESS:

1. Fill the stock pot $\frac{3}{4}$ way full of water and bring to boil over medium heat. Once boiling, add pasta and cook according to package instructions. Drain and set aside.
2. Add the butter to the skillet and heat over medium heat until melted.
3. Once butter is completely melted, add in the flour and turn the heat down to low. Continuously stir until smooth (about 1 minute.)
4. Add in the Cajun seasoning. Once incorporated, add warmed milk and continue to stir. Allow to bubble for 1 minute while stirring.
5. Add the two cheeses and mix. Once you have a nice thick cheese sauce, add in the pasta and stir.
6. Mix in the sour cream.
7. Fold in bread crumbs and place in oven on the broil setting for 1 minute.
8. Remove from oven and serve with our Beer Braised Pork Sliders to complete a fabulous summertime meal!