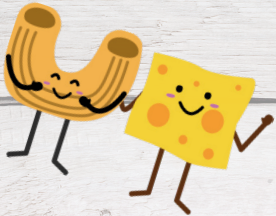


JIMMY MAC!

(Brisket Mac Attack)

With Chefs Marti, Stormy, & Barry Mongiello



Step 1: Boil water like it owes you money. Salt it like your ex's new relationship. Throw in Elbow Macaroni and cook it almost done — we're not trying to make noodle mush. Save the drama for your mama, and drain it. It's gonna bake in the oven also, so that's why we don't want to overcook it.

Step 2: While that's doing its thing, brown some crushed Ritz Crackers in Butter. Why? Because the oven won't do it. Lazy oven. Stir until golden like your Aunt Cheryl's spray tan.

Step 3: Time to roux the day! Melt Butter, whisper sweet nothings to some crushed Garlic, then toss in flour like you're mad at it. Whisk like you're mixing paint on a porch in July. No lumps, or the cheese gods will curse your sauce.

Step 4: Slam in Whole Milk and Heavy Cream like you're making a dairy-based love potion. Whisk until smooth, season like you've got ancestors watching, and let it thicken until it's silkier than a jazz sax solo.

Step 5: Turn off the heat and dump in all the cheese — shredded Smoked Gouda and Cheddar, baby. Stir until it looks like heaven in your pan.

Step 6: Stir in your Brisket and Elbow Mac. Cry a little. Realize this is your legacy.

Step 7: You can eat it now from the pan (we won't judge), or pour half into a crock or glass dish, add more cheese, top it with more pasta, then more cheese, and that crunchy Ritz magic. Bake at 350 until it's bubbling like your cousin at Mardi Gras.

Step 8: Serve. Eat. Black out from flavor joy. Pair with jalapeño popper cornbread and a glass of bourbon. Welcome to the Hall of Fame with some Jimmy Mac!!! BBQ sauce on the side or bacon on top? Okay!

Ingredients: 1 pound dried Elbow Macaroni, 1 or 2 sticks of Kerry Gold salted butter, 1 t salt, 1 t fresh ground tri-color pepper, 2 cups Ritz Cracker crumbs (1 C pulverized and 1 C hand crushed so you can still see large bits), ½ to 1 cup Regular Flour (varies), 6 crushed Garlic cloves, 2 cups Whole Milk at room temperature, 2 cups heavy cream at room temperature, 3 cups shredded smoked cheddar, 3 cups shredded smoked Gouda, 2 to 3 cups chopped or cubed cooked brisket (make for 16 hours or buy it). 2025 ©

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Invented by
Thomas
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