

Macaroni and cheese recipe

Ingredients

1 pound elbow macaroni

1/2 stick butter

1 tablespoon flour (you can use other kinds of flour if you have gluten allergies)

4 Eggs

1 quart heavy cream

The Crooked Boar Sweet and Spicy BBQ Rub to taste

4 cups shredded extra sharp cheddar

1 cup shredded mozzarella

1 cup shredded Gouda

2 cups shredded Colby Jack

White truffle oil, or truff hot sauce to taste

2 cups shredded Colby Jack

1/2 cup panko bread crumbs

Preparation

Cook macaroni to instructions on packaging and heat your crockpot on low heat

While the macaroni is cooking, start your roux. In a medium pot on low heat, melt the butter, sprinkle in the flour, and stir constantly until it makes a smooth, thick paste. Stir in heavy cream and whisk until smooth. Add The Crooked Boar Sweet and Spicy BBQ Rub.

Begin combining noodles, your roux, and cheese to your crockpot

Add truffle oil to taste (a little goes a long way!).

Cook for 3-4 hours.

#thecrookedboar #thecrookedboar_seasonings

#macaroniandcheese #recipes



