

Maple Bacon Lobster Mac & Cheese

Serves 2-3

Ingredients:

4 oz. macaroni
1 cup, grated Yancey's Fancy Maple & Bacon Cheddar cheese
1-2 lobster tails, cooked, shelled, and roughly chopped
1 cup, approximately, whole milk
1 Tbsp. unsalted butter
1 Tbsp. All purpose flour
Salt, for water and to taste
Pepper to taste
Bread crumbs (I used Progresso Parmesan bread crumbs)
Dill, for garnish

Directions:

Boil 4 ounces macaroni in salted water for 15 minutes and set aside. Preheat your oven to 375 degrees. Melt butter on medium heat until simmering. Stir flour into butter for approximately 1 minute. Lower the heat. Add in milk, stirring constantly, until softly simmering and thickened enough to coat the back of your spoon. Remove from heat and stir in the cheese. Add in the chunks of lobster and taste. Add salt if needed. Add in the macaroni. Pour into a baking dish coated with cooking spray. Smooth the top. Sprinkle on the bread crumbs. Bake 15-20 minutes or until bubbling. Finish under the broiler if needed to brown the top. Once done and out of the oven, garnish with dill. Let cool a few minutes and serve with the bourbon hot sauce.

Bourbon Hot Sauce "Aioli"

Your favorite bourbon (which should be Maker's Mark)
Frank's Red Hot thick sauce, original

Mix sauce and bourbon to desired thickness.