



RECIPE

Feeds: 4 People
Prep Time: 15mins.
Cooking Time: 55mins.



BIG AL'S BALLPARK MAC & CHEESE

INGREDIENTS

- 500 grams Elbow pasta (Macaroni)
- 2 Tablespoon Butter
- 1/2 Whole Yellow (Brown) Onion, Diced
- 2 Clove Garlic, Minced
- 2 Tablespoon Plain Flour
- 2 1/2 Cup Milk
- 2 Tablespoon Ketchup
- 1 Tablespoon Mustard
- 2 Cup Shredded Cheddar Cheese
- 1 Cup Shredded Parmesan Cheese
- 8 Frankfurt's
- To Taste Salt & Pepper

DIRECTIONS

- Bring a large pot of salted water to a boil over high heat. Add pasta and cook according to package directions to al dente. Strain, rinse with cold water to stop cooking and set aside.
- In a medium saucepan, melt butter over medium heat. Add onion and sauté until tender. Add garlic and sauté one minute more until fragrant. Add flour and cook another minute.
- While whisking, slowly add in milk and cook until thickened (should coat the back of a spoon). Season to taste with salt and pepper and add in mustard and ketchup. Remove from heat and whisk in 1-1/2 cups cheddar and 1/2 cup parmesan cheese. Set aside.
- When ready to cook, set smoker temperature to 180C and preheat, lid closed for 15 minutes.
- Grill the franks 4-6 minutes turning occasionally until warmed through and lightly browned. Remove from grill and slice.
- Add the sliced franks and noodles to the cheese sauce and stir to coat.
- Pour the mac and cheese into a cast iron pan, top with remaining cheese and bake 20-25 minutes or until top is golden brown and cheese is melted.
- To serve, divide the mac and cheese into 4 bowls and top with extra ketchup, and mustard if desired.

SMOKIN' HOT TIPS

- Don't be afraid to play with the recipe and add your own ingredients to give your M&C its own special twist
- M&C is NOT just a side dish!! Be bold and make it your hero dish at dinner! The kids will love it.
- Cooking M&C in Cast Iron not only keeps it hotter longer, but we think it makes it taste better and looks great when served!
- Perfect drink accompaniment to have with M&C is widely considered to be a great Chardonnay
- M&C fills you up, is relatively cheap to make when feeding lots of people.
- Want a great snack while watching your favorite game?? M&C is simple and is great with Buffalo Wings.