

# Bone Suckin' Macaroni and Cheese



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## Ingredients:

**Bone Suckin' Poultry Seasoning**, 1 Tbsp.  
**Elbow Macaroni**, 1 lb.  
**Unsalted Butter**, 1/2 cup  
**All-Purpose Flour**, 1/4 cup plus 2 Tbsp.  
**Whole Milk**, 4 cups  
**Dry Mustard**, 1 1/2 tsp.  
**Cayenne**, 1/8 tsp.

**Extra Sharp Cheddar**, 1 1/2 cup, grated  
**Gruyère Cheese**, 1 1/2 cup, grated  
**Parmesan Cheese**, 1 1/3 cup  
**Panko (Japanese Bread Crumbs)**, 1 cup  
**Sea Salt and Pepper** to taste



## Directions:

In a heavy sauce pan melt butter over a moderately low heat. Add Bone Suckin' Poultry Seasoning, flour and whisk together for at least 3 minutes. Add milk in a slow stream, continue to whisk and bring to a boil. (It is important to constantly stir while the sauce is boiling because milk sauces have a tendency to scald.) You have just made a Roux! Add mustard, cayenne, salt and pepper. Let sauce simmer and thicken for 3 minutes. In a large stockpot bring salted water to a boil, add pasta and cook for 7 minutes, then drain well. In a small bowl combine bread crumbs and 1/3 cup of parmesan cheese. In a large bowl mix together macaroni, cheddar cheese, gruyere, and parmesan, then add sauce. Transfer to an oven-safe dish and top with the Panko/parmesan mixture. Bake Macaroni and Cheese in oven at 350 for 25 to 30 minutes, or until topping is golden and bubbling. Serves 8-10 as a side dish.

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