

# Guinness and Irish Cheddar Macaroni and

## MACARONI AND CHEESE:

- 1 pound elbow macaroni
- 2 tablespoons butter
- 2 tablespoons flour
- 2/3 cup Guinness or other stout
- 1 1/2 cups 2% milk

- 1/2 cup half and half
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon dijon mustard
- 2 ounces cream cheese cut into pieces
- 3 1/2 cups grated Irish cheddar divided

## Directions:

### MACARONI AND CHEESE:

1. Boil elbow macaroni in well salted water and cook until just al dente. Before draining the pasta, reserve a cup of the pasta water and set it aside (see note). While the pasta is cooking, prepare the cheese sauce:

2. In a large saucepan over medium heat, melt butter and sprinkle in flour. Whisk together for a minute. While whisking, pour in Guinness, milk, half and half, salt, pepper, and mustard. Bring to a simmer and cook, whisking frequently, until it thickens slightly (several minutes). Add cream cheese and 2 1/2 cups grated cheddar and stir/whisk until completely smooth. Add drained, cooked pasta and stir to combine. Add remaining 1 cup grated cheddar and stir until melted (this will help achieve a stringy/cheesy texture). Transfer to a serving bowl or individual bowls and sprinkle the top with the reserved toasted breadcrumbs. Serve immediately.

If the macaroni and cheese thickens up too much, add a little bit of the reserved pasta water (or additional milk) to make it creamy again

**“Life is an Adventure, Drink**