Mac & Cheese with Spam

Makes a whole lotta mac and cheese

Ingredients

1 stick butter
½ cup flour
4 cups milk
16oz mild cheddar cheese
8oz pepper jack cheese
2 pounds elbow pasta
2 cans spam or ham
Panko bread cumbs
Salt, pepper, paprika, and cayenne pepper to taste

Instructions

1. Dice the spam and fry it until it's nice and crispy.
2. While the spam is frying, shred all the cheese and bring the pasta water to a boil.
3. Cook your pasta and melt the butter in a pan or a cast iron pot. Keep an eye on your pasta and drain when it's done.
4. Add the flour once the butter is all melted and whisk for 1-2 minutes or until the flour is cooked through.
5. Slowly mix in the milk, stirring to make sure it mixes in evenly. The end consistency should be a little thicker than a good gravy.
6. Add your spices here before stirring in most of your cheese, saving some of the cheese to put on top.
7. If you have a broiler, start warming it up now. Otherwise, preheat your oven to something cozy.
8. Mix the spam and pasta into your cheese base and make sure everything is thoroughly coated.
9. Top with the rest of your shredded cheese and an unhealthy serving of breadcrumbs (this is mac and cheese after all...)
10. Broil until golden brown or bake until warmed through.
11. Remove from the oven, serve, and enjoy!

Source

https://imgur.com/gallery/RAuMJ2N

Revision #1
Created 17 July 2020 07:36:13 by Michael
Updated 10 December 2020 22:27:55 by Michael