



TILL'S MAC N' CHEESE



If you don't think this is the most badass Mac n' Cheese, you're probably lactose intolerant. This recipe adds shrimp for a little luxury but you can substitute the shrimp for chicken, ham, turkey, lobster, scallops, steak, snails, sausage, alligator, squirrel or whatever protein you fancy. Or, just leave the protein out completely and go vegetarian. Even the occasional vegetable is not out of place... but we like the shrimp version.

Serves 4-5 people

	Salt, kosher	In a large pot, heat up at least 3 quarts of water. Once the water is boiling add the salt (1 tbsp / quart; properly seasoned pasta water should taste salty like the ocean).
1 lb	Macaroni, dry	Add to the boiling water and stir for a couple of minutes so the pasta doesn't stick to the bottom. You can use other pasta shapes like fusilli, penne or rigatoni etc.. Cook the pasta according to the package instructions, minus 1 minute; the pasta will finish cooking in the oven. Drain the pasta into a colander and return the empty pot to the stove on medium heat.
3 tbsp	Butter, unsalted	Add to the pot and melt.
3 tbsp	Flour, AP (all purpose)	Add to the pot and stir to incorporate the flour. Cook for two minutes careful <i>not</i> to brown. Hey, you just made a roux!
3 cups	Milk, whole	Add the milk and over med-high heat whisk constantly until the sauce thickens. Reduce the heat to med-low. Guess what, you just made a Bechamel sauce!
¼ tsp	Nutmeg, freshly ground	Add to the sauce. Please, please don't ever buy the pre-ground stuff....
¼ tsp	White Pepper, freshly ground if possible	Add to the sauce.
2 tsp	Till's Rub	Add to the sauce and stir.

1 tbsp	Dijon Mustard	Add to the sauce.
4 oz	Sharp White Cheddar, grated	Add to the sauce.
4 oz	Gruyere Cheese, grated	Add to the sauce.
4 oz	Brie, cubed	Add to the sauce. TIP: Put the Brie in the freezer for an hour for easier cutting.
2 oz	Parmesan, grated	Add to the sauce. Stirring constantly, melt the cheeses into the sauce.
Salt		Add to taste. Take the pot off the heat and add the macaroni.
20	Raw Shrimp, peeled 31/35	Cut each shrimp into 3 pieces and place in a bowl. (31/35 refers to the size of the shrimp and indicates that there are 31-35 shrimp per pound)
2 tsp	Till's Rub	Add to shrimp and toss to evenly coat. We like a little kick from our "Fierce Rub".
2 tsp	Canola Oil	Add the oil to a skillet and heat on high until the oil shimmers. Add the seasoned shrimp and saute for 1 minute. Add the shrimp to the macaroni and cheese sauce and stir until evenly combined. Add the mac n' cheese to a buttered baking dish (or individual dishes for each their own).
¾ cup	Breadcrumbs, fresh or Panko	Add to a bowl.
¼ cup	Parmesan, grated	Add to the breadcrumbs.
1 ½ tbsp	Fresh Parsley, chopped	Add to the bowl.
2 tbsp	Butter melted	Add to the bowl and combine. Sprinkle the breadcrumb-parmesan mixture over the mac n' cheese. Place in a preheated oven at 375° F and bake for 15 - 20 minutes or until golden brown. Try It On!