

Iron Skillet Macaroni and Cheese

INGREDIENTS

For the Topping:

- 5 ounces sharp cheddar cheese, shredded
- 3 ounces Muenster cheese, shredded
- 2/3 cup mayonnaise
- 1 teaspoon Cholula or Franks hot sauce
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper

For the mac and cheese:

- 1 1-lb. package elbow macaroni
- 8 tablespoons (1 stick) unsalted butter
- 8 ounce Muenster cheese, shredded
- 4 ounces sharp cheddar cheese, shredded
- 8 ounces sliced Velveeta (don't substitute, trust me)
- 2 cups half-and-half
- 1/4 teaspoon salt

METHOD

1. Set your grill up so you can cook on indirect heat, and shoot for a temperature of 350 degrees. Or preheat your oven to 350°
2. Have a 10 or 12 inch buttered cast iron skillet waiting. (or use cooking spray)
3. Set a pot of salted water on to boil for cooking the pasta.
4. Combine all of the topping ingredients in a medium bowl and set aside.
5. When the water is boiling add the pasta. Cook until al dente. Turn the heat off, drain the pasta, and return the pasta to the pot. Add the butter and stir until the butter is melted.
6. Add the cheeses and stir until the cheese is melted. If the cheese isn't melting, turn the heat on to gently re-warm the pasta and melt the cheese. Add the half-and-half and salt and stir to combine.
7. Pour all the cheesy mac into the buttered cast iron skillet.
8. Dollop the topping on, spread evenly with an off set spatula.
9. Put the skillet on the grill over the indirect heat or in your preheated oven and cook until the cheese is bubbling and the topping is as browned as you like. I pulled it off when it was spotty brown.
10. Serve immediately.