

# Simple Mac



cheezy melty goodness.

name: .....

size:



snack



major munchies



family style

## Mac N Cheese Mixes

**All American USA #1**

American and Cheddar

**Quatro**

Cheddar, Muenster,  
Gruyere, and Pecorino

**Cheeseburger**

Cheddar, American and  
Seasoned Ground Beef

**Roma**

Fresh Mozzarella,  
Roasted Tomatoes

**Espagnole**

Manchego, Fresh Fennel  
and Onions

**The Geneva**

Gruyere and Slab Bacon

**Eiffel Tower**

Brie, Figs, Roasted Shiitake  
Mushrooms and  
Fresh Rosemary

**Creole**

Cheddar, Pepper Jack,  
Andouille Sausage,  
Green Pepper, Onions,  
Celery and Garlic

**Primavera**

Lite Cheddar, Parmesan,  
Roasted Cauliflower and  
Portobello Mushrooms,  
Roasted Garlic, Broccoli  
and Scallions

**Vindaloo**

Cheddar, American,  
Tomatoes, Ginger, Onions,  
Cilantro, Cumin and  
Various Indian Spices

**Buffalo's Best**

Cheddar, American,  
Boneless Chicken Pieces  
and Buffalo Wing Sauce

Do you dare to make your own  
**CHEEZY CONCOCTION?**

See the reverse side of this card

Simple  
Mac



cheezy melty goodness.

# DARE

to make your own  
cheezy concoction?

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## Mac N Cheese Mix'ins

### Step 1: Choose a Cheese

- American
- Blue Cheese
- Brie
- Cheddar
- Goat Cheese
- Fresh Mozzarella
- Manchego
- Parmesan
- Pepper Jack
- Swiss

### Step 2: Choose up to 3 Mix-ins

#### Meats:

- Nathan's Best
- Cajun Sausage
- Seasoned Angus Beef
- Applewood Bacon
- Grilled Chicken

#### Veggies:

- Shiitake Mushrooms
- Spinach with Garlic
- Roasted Tomatoes
- Roasted Garlic
- Broccoli
- Kalamata Olives
- Scallions
- Roasted Garden Medley

#### Herbs:

- Fresh Basil
- Fresh Cilantro
- Fresh Parsley
- Oregano

#### Misc:

- Figs
- Buffalo Sauce
- BBQ Sauce

## Mac & Cheese Ideas



1. Four Cheese Mac & Cheese
2. Grilled Chicken Mac & Cheese
3. Lobster Mac & Cheese
4. Double Smoked Bacon Mac & Cheese
5. Mac & Cheese Soup
6. Mac & Cheese Lasagna Style
7. Maryland Crab Mac & Cheese
8. Chorizo Mac & Cheese
9. Philly Style Mac & Cheese
10. Mac & Cheese Muffins
11. Carbonara Mac & Cheese
12. Mac & Cheese Bolognese
13. Mac & Cheese Florentine
14. Chili Mac & Cheese
15. Smoked Gouda & Broccoli Mac & Cheese
16. Maytag Mac & Cheese with Applewood Bacon
17. Mac & Cheese with Leeks & Stilton
18. Mac & Cheese with Spicy Salsa
19. Whole Wheat Pasta Mac & Cheese
20. Irish Cheddar, Stout and Bacon Mac & Cheese
21. Pepperoni & Provolone Mac & Cheese
22. Smoked Kielbasa Cheddar Mac & Cheese



### Four Cheese Macaroni

#### Ingredients

ITEM#	ITEM	AMT
56921	Butter	4+2+1 tbs
25880	Flour	4 tbs
56651	Half & Half	2 cups
	Salt	3/4 t
	White Pepper	1/4 t
69970	Hot Sauce	1/4 t
54011	Grated Parmesan	12 oz
10570	Orecchiette Macaroni	1 lb
99711	Garlic, minced	1/2 t
52136	Cheddar, grated	6 oz
55320	Fontina, grated	6 oz
55065	Gruyere, grated	6 oz
25401	Bread Crumbs	1/4 cup
45791	Cajun Spice	1/2 t

#### Method

- In a saucepan melt 4 tbs of the butter, add the flour, cook the roux 5 minutes.
- Whisk in the half & half, cook 5 minutes then season with salt, pepper hot sauce, and 4 oz of the parmesan cheese, set aside.
- Cook the pasta in lightly salted water until al dente, drain saving 2 cups of the liquid and add the butter and the garlic, mix well.
- Reduce the pasta water by 1/2 and add to the béchamel.
- Add the béchamel and stir, set aside.
- Grease the baking dish with the remaining butter.
- Mix the rest of the cheeses together, hold.
- Layer the dish 1/3 pasta 1/4 cheese for 3 layers.
- In a small bowl combine the crumbs, 1 tbsp butter and the rest of the cheese and sprinkle over the top.
- Bake at 350° until bubbly on top 20-30 minutes.