

HOMEMADE MAC AND CHEESE WITH WAGYU BEEF SHORT RIB

Prepared by: Dave Eckert, December 2019

Source: allrecipes.com

8 ounces uncooked elbow macaroni
2 cups shredded sharp Cheddar cheese
1/2 cup grated Parmesan cheese
3 cups milk
1/4 cup butter
2 1/2 tablespoons all-purpose flour
2 tablespoons butter
1/2 cup bread crumbs
1 pinch paprika

Cook macaroni according to the package directions. Drain.

In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.

Dave's Notes: All I did was add the Wagyu short ribs to the recipe at the end. For the Wagyu short ribs, I sous vide them for 8 hours, then braised for another eight and pulled all the meat off the bone. That's it. Easy peasy.

