

# Craft Beer Mac - n - Cheese



## Ingredients:

1 lb pasta (bow tie, elbow etc.)

a bit of olive oil

Sea Salt

6 oz Velveeta

8 oz. Swiss Cheese

2 cans good IPA Craft Beer



## Instructions:

This is an easy recipe that takes but a short time to prepare, but I can assure the Craft Beer lovers you will not ever eat Mac -n- Cheese any other way ever again!

Boil Water with a bit of olive oil (keeps the pasta from sticking together) and a T of sea salt, then add pasta and cook till firm. Drain fully

Return to pot and add Velveeta, cut into chunks to melt more quickly.

Place on medium heat and stir constantly

As Velveeta begins to melt, add the swiss ( cut into chunks or uses shredded for faster melting)

Add one can of IPA - IPA gives a nice strong beer flavor, but any beer can be used. Wheat or pilsners will not have as much flavor. I used Jai Alai, but have also used a tropical or Citrus IPA which is a nice flavor also.

It will appear to be “watery” - don’t worry, turn to low and let simmer while stirring frequently as to not burn.

You will end up with what can only be described as a Cheesy, Beery deliciousness!

**Use the second can of IPA for drinking while you enjoy this dish!**

*For an interesting variation add 1 lb of crab claw meat or 1 small chopped chorizo sausage...or both*

