

Macaroni & Cheese

(serves 5 adults)

Ingredients - Each to be prepared at home and brought to the camp in zip loc bags.

DO NOT bring any items that need cutting or preparing at camp. Everything should be portioned and prepared at home.

6 cups macaroni noodles-cooked at home
1 1/2 cups of milk
9 tbsp butter
3 cups shredded Gyuere cheese
1 1/2 cups of shredded sharp cheddar cheese
1 1/2 cups Gooda cheese
6 tbsp flour
salt & pepper to taste

Instructions:

Light 40 charcoal briquettes
Line dutch oven with foil
Melt butter in dutch oven
Whisk in milk
One tablespoon at a time, whisk in flour until it has thickened. (This is called a roux)
Add salt and pepper to taste.

Save some cheese for the topping
Slowly stir in the rest of the cheeses until it has melted into the roux
Mix in the cooked macaroni noodles
Cover and let cook for 5 minutes or until heated through

Top with the rest of the cheese.
Cover and cook for another 5 minutes or until cheese has melted.

Serve.