



OLD WINSTON  
SOCIAL CLUB

# Mac and Cheese Fest

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2012 Grand Prize Winning Recipe

## Chili Mac & Queso

### Pasta

1 & 1/2 box pasta – boiled in water/chicken broth according to directions (I used Pipette Rigate)

### Cheese Sauce

3/4 large block Velveeta

1 cup grated Kraft Mexican Blend

1 cup grated Habanero Colby Jack (in large round sold at Sam's)

1 cup Whole Milk

3 Seeded Roasted Poblano Peppers into strips

3 Seeded Roasted Jalapeno Peppers diced (I just roasted in the oven after drizzling with olive oil – till charred and then pulled off skin)

1 raw green Bell Pepper diced

1/2 Jar Yellow/Red Bell Peppers diced

1 can diced Anaheim green chilies

3 Chipotle peppers seeded/diced

1 spoonful of sauce from Chipotle in Adobe can of peppers

Pinch of Black Pepper

Pinch of Red Pepper Flakes

3/4 lb of Hot Sausage browned/finely ground

Combine pasta and cheese sauce in batches into greased casserole dish and bake at 300 for 20 minutes.

Chill in fridge overnight (you can skip – but pasta is always better day two).

Spread a little cheese sauce over top, cover in more shredded Habanero Colby Jack.

Bake until warm (300 for 25 minutes) and cheese is browned on top. Enjoy!