

## Mac 'n Cheese

Serves 4-6

½ pound elbow macaroni or shells

1 tablespoon canna-canola oil

1 teaspoon salt

For cheese sauce

5 tablespoons cannabutter

½ cup all-purpose flour

2½ to 3 cups milk, warm

4 ounces smoked mozzarella, grated (1 cup)

8 ounces medium cheddar, grated (2 cups)

1 teaspoon kosher salt

1 teaspoon smoked paprika

½ teaspoon freshly ground black pepper

½ teaspoon ground nutmeg

1 cup breadcrumbs

1 tablespoon canna-canola oil

2 ounces sharp cheddar, grated (1/2 cup)

For onion rings

1 cup canola oil

1 small onion, peeled and thinly sliced

Directions

Heat oven to 375 degrees.

1. Fill a large pot with water, oil and salt. Bring to boil, add the macaroni and cook according to the directions on the package. Drain well.

2. In a small saucepan melt the cannabutter. Add the flour and cook, whisking constantly, for five minutes. Add the warm milk and cook for a minute or two more, until thickened and smooth. Add the cheese, salt, paprika, pepper and nutmeg. Add the cooked macaroni and stir well. Pour into 6-8 buttered ramekins.

3. In a small bowl combine the canola oil with the breadcrumbs and sharp cheddar. Sprinkle on top of the filled ramekins. Bake for 25-35 minutes or until the sauce is bubbly and the macaroni is browned on the top.

4. In a medium saucepan, heat the oil. When hot add the onion rings and cook until golden brown, 4-5 minutes. Drain on paper towels or clean dishtowel. Place on top of the ramekins and serve.