

## Easy AZTEC Beer Mac & Cheeze By Claudia Faulk

Serves 4-6

One box of Ronzoni Garden Delight Penne Rigate (get a serving of vegetables in every 4 oz) or a bag of regular macaroni  
3 Tablespoons of butter  
3 Tablespoons of flour (or 4T if you want it thicker)  
1 ½ cups of milk  
1 ½ cups of Aztec Blonde  
8 ounces freshly grated cheddar cheese  
4 ounces freshly grated Monterrey jack cheese  
6 ounces freshly grated Parmesan cheese  
½ tsp smoked paprika  
pinch of black pepper  
½ cup Italian style Panko breadcrumbs

Extra grated cheese and sprinkle of garlic powder

Preheat oven to 375°

Prepare pasta according to directions, cutting cooking time by 1-2 minutes because the pasta continues to cook in oven

Heat a saucepan over medium heat and add butter. Once the butter is melted and sizzling, whisk in the flour to create a roux. Cook til bubbly and golden in color, about 2 minutes. Add milk and beer into the saucepan, whisking constantly. Then add the cheese, and stir until melted. Turn heat down a bit and continue to stir, cooking for 5-6 minutes while the mixture thickens. It won't get as thick as regular mac and cheese because of the beer, but you want it to thicken a little bit. Stir in the pepper and paprika.

Add noodles to your casserole dish (you can use a larger pan if you like it more crispy), pour the cheese sauce over the noodles, mixing gently to combine. You can add a little extra grated cheese now if you like (I add another ¾ cup). Top with the Panko breadcrumbs. Sprinkle with additional Parmesan cheese and a sprinkle of garlic powder if desired. Bake for 25-30 minutes until bubbly and golden on top.

Remove from oven and cool for 5 minutes before serving. Serve with a crisp green salad. Yummy good.

OR – You can cook the pasta the full time and serve without baking. Gooshy style. I actually like that best. Leave off the panko. Just scoop out and gobble up. Crumbled bacon is nice too.