



 2 Servings

 25 Minutes

 1450 Calories

 By: Chef David Cocker

BBQ BRISKET MAC AND CHEESE

Creamy aged cheddar mac and cheese topped with smoky shredded brisket and crispy onions.

Ingredients

- 150 g dry macaroni or cavatappi
- 45 g butter
- 35 g all-purpose flour
- 400 ml 2% milk
- 100 ml 35% cream
- 200 g sharp cheddar, shredded
- 100 g Monterey Jack or mozzarella, shredded
- 4-6 g salt
- 1 g black or white pepper
- 1 g onion powder
- 1 g garlic powder
- 1.5 g mustard powder or Dijon
- 1 g smoked paprika
- 120-150 g fully cooked shredded brisket
- 20-30 g Smokey BBQ sauce
- Diced Jalapeno or Crispy Onions, optional

Method

- Cook pasta in well-salted water until just under al dente. Drain and reserve.
- Melt butter in a saucepan over medium heat. Whisk in flour and cook 1-2 minutes until smooth and bubbling without browning.
- Gradually whisk in warm milk and cream. Bring to a gentle simmer and cook until thickened.
- Reduce heat to low. Add cheese in batches, stirring until fully melted and smooth.
- Season with salt, pepper, onion powder, garlic powder, mustard, and smoked paprika.
- Fold cheese sauce into cooked pasta until evenly coated.
- Spoon mac and cheese into serving bowl, top with warm brisket, drizzle with BBQ sauce, and finish with Jalapeno and crispy topping if desired.

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