

Beer Sauce Macaroni and Cheese

Ingredients

1 lb. short cut pasta
12 oz. bottle of lager or IPA beer
8 oz. cream cheese
1 lb. sharp cheddar cheese, freshly shredded
1/8 tsp. ground nutmeg
½ tsp. cayenne pepper

Optional toppings – crumbled bacon, crushed pretzels

Preparation

Bring pot of salted water to boil, cook pasta to al dente.

Meanwhile, pour beer into medium size sauce pan and add cream cheese. Over high heat keep whisking cream cheese into beer until smooth. Add cayenne and nutmeg stir thoroughly.

Lower heat to medium, add shredded cheddar and whisk until smooth. Take drained noodles and add to cheese sauce stirring until well combined. Lower heat and allow sauce to thicken. Salt and pepper to taste.

Serve with your choice of garnish.

*When cooled, sauce will firm up. Add water to loosen while reheating.