



NMMBC FAITHWALKERS PRESENT



HIGH ON THE HOG



Macaroni & Cheese Inspired By: James Hemming

- 3.5 cups Whole Milk
- 1 cup Water
- pinch Pink Salt
- 1/2 tsp Garlic Powder (optional)
- 1/2 tsp Mustard Powder
- 1/2 tsp Allspice
- 16 oz Elbow Macaroni
- 4 Cups Colby Jack
- 2 Cup Swiss Mix
- 4-6 Tbsp Butter
- Black Pepper

INSTRUCTIONS:

Pour the milk and water into a medium-large pot and heat on medium heat.

Add the salt, pepper, garlic powder, and mustard powder, and stir to incorporate. (Please note: when the milk begins to boil, it will rise in the pot and may overflow if you are not careful.)

Add the elbow macaroni and stir.

Cook in the mixture for 10 minutes. Then let sit in liquid for 8 minutes. When the time is done regarding the macaroni, remove the lid, and you will notice that the macaroni has absorbed most, if not all, the seasoned milk mixture.

Spray a baking dish (a tall 9 X 9, or a 9 X 11 baking dish) with non-stick spray, or grease the baking dish with butter.

Place a few dollops/pats of butter onto the macaroni, and then top macaroni with some of the cheese, enough just to cover the macaroni. Continue this method, finishing and topping with grated cheese.

Place into a 350 degree preheated oven for 15 - 20 minutes.

Allow macaroni and cheese to rest for 10 minutes before diving in.



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