

SRIRACHA BEER MAC N CHEESE

Total Time: 15 minutes

Yield: 6 servings

INGREDIENTS:

1 lb elbow macaroni
2 tbs (30g) unsalted butter
3 tbs (24g) flour
2 tbs (12g) cornstarch
2 cup (480mL) whole milk
1 cup (240g) IPA or Pale Ale
1½ lbs (681g) white cheddar cheese, shredded
½ tsp (3g) salt
½ tsp (2g) garlic powder
2 tbs (64g) Sriracha red chili sauce

INSTRUCTIONS

1. Cook the macaroni in lightly salted boiling water until just before al dente.
2. In a large pot over medium heat, melt the butter. Whisk in the flour and cornstarch until well combined. Add the milk and beer, bringing to a low simmer — do not boil.
3. A handful at a time, add the cheese while whisking until all the cheese has melted.
4. Stir in the salt, garlic powder, and Sriracha (add additional to taste).
5. Add the noodles, stirring until well combined. Allow the noodles to finish cooking.
6. Serve warm.

Additional recipe notes:

- Cooking the noodles just before al dente should take about 5 minutes.
- Don't add more cheese until all of the cheese you've already added has melted.
- The noodles should only take about 3 minutes to finish cooking in the sauce.
- If you're going to keep your mac in a crock pot, stir every 30 minutes or so.

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[The original Sriracha Beer Mac N Cheese recipe can be found here.](#)