

BEER, BRAT AND BUTTERKÄSE MAC

(serves 8)

Stuffed with inventive macaroni and cheese recipes, tips and more, we have the Wisconsin Milk Marketing Board to thank for allthingsmacandcheese.com. It's the go-to site for macaroni and cheese aficionados and in this issue, we share a recipe featured on the site that offers comfort food for the cold Wisconsin months.

INGREDIENTS:

- 1 yellow onion
- 4 bratwursts
- 24 ounces beer, your favorite variety
- 1 pound elbow pasta
- 4 tablespoons butter
- 4 tablespoons flour
- 1 cup milk
- 1 teaspoon dry powdered mustard
- 1 teaspoon hot sauce, more to taste
- 1/8 teaspoon nutmeg, freshly grated preferred
- Salt and black pepper to taste
- 2 cups (8 ounces) Wisconsin butterkäse cheese, shredded
- 2 cups (8 ounces) Wisconsin Monterey jack cheese, shredded



DIRECTIONS:

Slice onion thinly and place in medium saucepan. Place brats on top of onion. Pour beer over onions and brats and cook covered at low heat for 1 hour. Remove brats from mixture and thinly slice. Reserve 1 cup beer and set aside. (Note: You can also save about 1/4 cup of onions if desired; just chop into small pieces.)

Preheat oven to 350°F. Heat large pot of water for macaroni. Meanwhile, brown brat slices in skillet over medium-high heat. Once browned, remove from pan and set aside. Add macaroni to boiling water and cook until al dente. Drain.

While macaroni is cooking, add butter to saucepan and cook over medium heat. Once butter is melted, whisk in flour and cook 1 to 2 minutes. Add reserved beer, milk, mustard, hot sauce, nutmeg, salt and pepper. Whisk this mixture until flour is blended in, and then cook for roughly 5 to 6 minutes, until the mixture starts to thicken a bit.

Once the mixture starts to thicken, add in brats and onions (if using), then cheese. Reduce heat to low and continue to stir until cheese has melted.

Combine pasta with cheese mixture and pour into lightly buttered baking dish (2-quart round or 9×9-inch dish). Bake 20 minutes. Cool 3 to 5 minutes before serving.

Recipe by Brew Crew Ball and shared on allthingsmacandcheese.com.