

Crab Mac and Cheese

1 lb cooked elbow noodles

1 stick of butter

2 tbs flour

1 tsp paprika

1/2 tsp chili powder

2 tsp garlic powder

1 tsp dried onion

1 tbs thyme

1tbs yellow mustard

1 tbs Worcestershire

1 c milk

1/2 tsp pepper

1 tsp salt

1/2 c diced celery

1/2 c diced onion

1/2 c diced carrot

1 c lump crab meat

1/2 c cheddar

1/2 c pepper jack

1/2 c gruyere

1/2 c Gouda

Save some of this for topping

Salt and pepper to taste

Seasoned bread crumbs

Cooked bacon

In a pan, melt half the butter and cook down onion, carrot, and celery. Add in crab. Remove from pan.

In the same pan, melt remaining butter and add flour and spices. Add milk and whisk to completely blend. It will start to thicken. Add in the cheese, stirring over low heat until melted into a cheese sauce. If it is too thick, you can add milk to make it more creamy. Add in crab and celery mixture and stir.

Combine with pasta. Pour into in a baking dish.

Top with extra cheese and seasoned breadcrumbs and cooked bacon. Bake at 350° until hot and cheese is melted.