

MAC'N'CHEESE SCOOPERS

Ingredients:

1/2 cup salted butter
1/2 cup all purpose flour
1/2 tsp salt
1/2 tsp pepper
1/4 tsp garlic powder
1/4 tsp paprika
2 cups half & half
2 cups whole milk
1 1/2 cups Colby Jack Cheese
1 1/2 cups Cabot Sharp White Cheddar Cheese
1/2 cup Mozzarella pearls
16 oz elbow pasta

3 cups pulled pork
1 bag corn chips scoops
Favorite BBQ sauce (we used Sweet Baby Ray's!)
Jalapenos (optional)



Directions:

1. In a big skillet, melt the butter over medium-high heat.
2. Whisk the flour in gradually until the mixture is smooth and whisk continually for 2 minutes.
3. Add in salt, pepper, paprika, and garlic; stir to combine.
4. Gradually whisk in half-and-half and milk.
5. Cook and whisk continually for 8-10 minutes or until mixture is thickened.
6. Add in all of the cheese; stir until smooth.
7. Take skillet off stove burner and mix together the cooked macaroni with the cheese mixture.
8. Lay out unbroken chip scoops on plate and fill with a spoonful of mac'n'cheese.
9. Add a little bit of prepared pulled pork on top of the mac'n'cheese in the chip.
10. Add a dot of BBQ sauce and jalapenos on top, if desired. Enjoy!

