

# Dill Pickle Mac 'n' Cheese

## **Ingredients:**

2 ½ c. Uncooked Cavatappi  
¼ c. Butter  
¼ c. Flour  
½ t. Salt  
¼ t. Pepper  
2 c. Whole milk  
1 t. Hot sauce

½ t. Worcestershire  
2 T. Dill Pickle Seasoning  
2 c. Shredded cheese  
(cheddar/munster)  
2 T. Dill Pickle relish  
Crushed Dill pickle chips

## **Ingredients for Dill Seasoning**

2 t. Salt  
2 t. Dried Dill  
2 t. Garlic Powder  
1 t. Mustard Powder  
1 t. Onion Powder

## **Directions:**

1. Make the dill pickle seasoning.
2. Cook and drain the pasta as directed on the package.
3. Drain pasta in a colander then return to the large pot.
4. Grate the cheese.
5. While the pasta is cooking, melt butter in a sauce pan over LOW HEAT.
6. When the butter has melted, add flour, salt and pepper. Cook to create a roux.
7. Add the milk. Bring the mixture to a boil for one minute, stirring constantly.
8. When the mixture starts bubbling add the hot sauce, Worcestershire and the dill pickle seasoning.
9. Add in dill pickle relish.
10. Remove from heat, add cheese and combine.
11. Pour the cheese mixture to the drained pasta in the large pot and combine.
12. Pour into a greased 9x13 pan, add crushed dill pickle chips to the top and bake at 350 degrees until bubbly!