

Junior Barbour Seafood

AUSTIN & CHASITY'S CRAB MAC & CHEESE

INGREDIENTS

Kosher salt
Vegetable oil
1lbs sea shell pasta
1qt milk
1stick + 2 Tbsp unsalted butter, divided
½ cup all-purpose flour
12oz Gruyere cheese, grated (4 cups)
8oz extra-sharp Cheddar cheese, grated (2 cups)
<alternative: 4 cups extra-sharp Cheddar cheese>
1Tbs Tony Chachere's Creole Seasoning
San Souci Trinity (¼ cup Bell Pepper, ½ cup Onion, ½ cup Celery)
<substitute 1 bag seasoning blend for Trinity>
½ Cup Italian Bread Crumbs
½ tsp nutmeg
3lbs Jumbo Lump Crabmeat

Directions

Preheat oven to 375 degrees F.

Drizzle oil into a large pot of boiling water. Add pasta and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Sautee "Trinity" in 2 Tbsp. butter for 5 minutes, then set aside.

Meanwhile, heat the milk in a small saucepan, but do not boil it.

In a large pot, melt 6 Tbs. of butter and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. Still whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Add the "Trinity" to the pot and remove from heat.

Add the cheese. Salt to taste. Add Tony Chachere's and nutmeg. Add the cooked pasta and crabmeat and stir well.

Place the mixture in 6 to 8 individual gratin dishes or into a large baking dish.

Melt the remaining 2 Tbsp. butter, combine with the Italian bread crumbs, and sprinkle this on top.

Bake for 30-35 minutes, or until the sauce is bubbly and the pasta is browned on top.

Enjoy.