



## **Smokey Macaroni & Cheese**

### Ingredients:

LeGout Cream Soup Base – 1 Gallon fully Prepared

Velveeta Cheese – 2-pound block

Shredded Sharp Cheddar – 2 pounds

Knorr Intense Flavors, Deep Smoke – 10 Tbs or to taste

4 pounds pasta, cooked al dente and cooled

### Optional:

Top with buttered Cracker/Breadcrumbs

Prepare cream soup base following instructions on package.

Bring one gallon of the prepared CSB to 165 degrees.

Cut Velveeta into 1" slices. Turn burner to low setting and stir in Velveeta until melted and then stir in shredded cheddar until melted. Turn off heat.

Stir in Knorr Intense Flavors to taste. 10 Tbs is suggested.

Pour this sauce over pasta and gently mix in.

This can be baked in large or individual casseroles.

Topping with buttered cracker or breadcrumbs is suggested.