

Crawfish Mac and Cheese

SERVES 6

8 tbsp. butter, divided

2 tbsp. minced garlic

½ cup flour

1 tsp. salt

½ tsp. white pepper

½ tsp. paprika

Pinch of cayenne
pepper

½ tsp. dried thyme

1 quart heavy cream

2 cups shredded
cheddar cheese,
divided

1 cup shredded
parmesan cheese,
divided

1 cup shredded
mozzarella cheese,
divided

1 lb. crawfish tail meat

2 lb. cooked large
elbow macaroni

Preheat oven to 350 degrees.

Melt 4 tbsp. butter in a skillet over medium heat. Sauté garlic until fragrant then stir in flour. Cook for 3 minutes, stirring occasionally. Season with salt, white pepper, paprika, cayenne pepper, and dried thyme.

Add cream, stirring well to incorporate. Fold in ½ cup of cheddar, ¼ cup of parmesan, and ¼ cup of mozzarella. Add crawfish tails and cook for 5 minutes, until crawfish are heated through and cheese has melted. Remove from heat.

In a greased baking pan, add 1 cup crawfish sauce, then layer half of the cooked macaroni and top with half of the cheeses. Pour 2 cups sauce atop cheeses and layer with the rest of the macaroni. Top with remaining sauce and cheeses. Finish with 4 tbsp. of butter cubed and dab across the cheese, which will help create a crisp texture.

Bake in oven for 30 minutes until cheese is golden and bubbly. Serve hot.