

COASTAL MAC & CHEESE

INGREDIENTS

8 oz cavatappi or elbow pasta

8 oz Yancey's Fancy Chesapeake Bay Cheddar, grated

8 oz stick of Yancey's Fancy Sharp White Cheddar, grated

2 tbsp butter

2 tbsp all-purpose flour

2 cups whole milk (warmed)

1/2 cup Ritz crackers, crushed

Optional: 1 cup cooked bay shrimp or crawfish tails

EXPERT TIP

Shred the cheddar straight from the fridge while it is cold, but let the shreds sit on the counter for about 10 minutes before melting them. Room-temperature cheese incorporates into a warm roux much more smoothly without breaking or turning greasy.



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30 MIN

PREP 15 MIN
COOK 15 MIN



4-6 SERVINGS

DIRECTIONS

- The Pasta & Roux:** Boil your pasta in salted water until it is just shy of al dente. Meanwhile, melt the butter in a separate saucepan over medium heat, whisk in the flour, and cook for 1 minute to create a blonde roux.
- The Cheese Sauce:** Slowly stream the warm milk into the roux while whisking constantly. Simmer until the sauce thickens. Turn off the heat and stir in the grated cheddar a handful at a time until completely melted. Stir in your optional seafood here if desired.
- Assemble & Broil:** Toss the cooked pasta directly into the cheese sauce. Transfer to a broiler-safe baking dish and top with the crushed Ritz crackers. Broil on high for 2–3 minutes until the cracker topping is deeply golden and crispy.

SPECIALIST PAIRING TIPS

A juicy, light-bodied red wine like a slightly chilled Pinot Noir or a dry, savory rosé pairs unexpectedly well with the smoky paprika undertones embedded in this cheddar. If you prefer beer, a hazy, citrus-forward IPA cuts right through the rich pasta while amplifying the celery salt notes.