



**Grand Champion of the Day AND
1st Place Best Traditional Category
“BEEFY MACARONI AND CHEESE”
Winner: NH Young Farmers**

BEEFY MACARONI AND CHEESE

2/3 Cup - Hillshire Farm Beef Smoked Sausage

3 Cups - cooked elbow macaroni

5 Tbs – butter

½ Cup – milk

1 Tsp – salt

1 Tsp – pepper

1 Tbs – sugar

2 Cups – Cabot Monterey Jack Cheese

2 Cups – Cabot Colby Jack Cheese

2 ½ Cups – Cabot Sharp Cheddar Cheese

- 1 Cup – French’s French Fried Onions (original)
- In a saucepan, cook macaroni according to package directions.
- Drain and rinse thoroughly with hot water.
- In a saucepan, melt butter. Remove from heat and stir in milk, salt, pepper and sugar.
- Cut sausage into small cubed pieces.
- Grate cheeses.
- In large baking dish mix cooked macaroni and butter mixture.
- Fold in cheeses and sausage.
- Cover and bake 20 minutes.
- Uncover add onion topping and bake an additional 5 to 10 minutes.