

Taylor Pork Roll Mac N' Cheese

Ingredients:

Taylor Pork Roll (2 packages of sliced or ½ of a 3 pound roll)

½ pound Elbow Macaroni

1 tablespoon Flour

2 tablespoons Butter

½ cup Bread Crumbs

2 cups Milk

1/8 teaspoon Paprika

½ pound Cheddar Cheese (diced)

¼ teaspoon Salt

Pinch of Cayenne Pepper

1. Pre-heat oven to 400 degrees F.
2. Cook macaroni according to directions and drain.
3. With great aplomb and mouthwatering anticipation, unwrap the delicious Taylor Pork Roll.
4. Dice Taylor Pork Roll to your desired size.
5. Lightly grease 2-quart casserole dish. Stir in together diced Taylor Pork Roll and Macaroni.
6. In medium saucepan, melt 1 tablespoon of butter and blend in flour, salt, black pepper and cayenne until smooth. Stir in milk and cook over medium heat and stir until it thickens and boils. Add cheese and stir until melted. Pour over macaroni and Taylor Pork Roll and mix well.
7. Melt remaining 1 tablespoon of butter and stir in the bread crumbs and paprika. Sprinkle evenly on top and bake for 20-25 minutes.
8. Enjoy the Taste of Happiness!

Makes 4-6 servings.



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View all recipes at www.originaltaylorporkroll.com