

## THANKSGIVING MAC AND CHEESE

---

This is a relatively new recipe; maybe within the past month or so. As I am writing this, I am trying to remember how I thought of this. I have done various Thanksgiving themed dishes before, but when did this pop into my head? I need to figure out a way to download my random thoughts directly

### INGREDIENTS

---

<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
1	12 oz. can	Turkey SPAM
1	15 oz. can	Cut Green Beans
2	4 oz. can	Sliced Mushrooms
1	14 oz. can	Whole Berry Cranberry Sauce
1	7.3 oz. Box	Kraft Mac and Cheese (Original)
4 + 4	TBSP	Land O' Lakes Salted Butter
¼	Cup	Whole Milk
1	6 oz. Box	Stove Top Traditional Sage Stuffing Mix
AR	-----	Neutral oil with high smoke point (e.g. Grapeseed Oil)

The amount of salt in salted butter may vary widely between brands, so I specified the brand I normally use. One of these days I'll get around to specifying unsalted butter and salt overall mix to taste

I like the Sage stuffing and think it works really well here. I am not sure if I can recommend using another flavor, but heck!, give it a try!

### SPECIAL TOOLS

---

- NONE!

### PREPARATION

---

- 1) Heat a cast iron pan on medium-ish
- 2) Drain the green beans and mushrooms through metal strainers into 1 qt. measuring cups
- 3) Cover the strainers with saucers and set aside
- 4) Dice the can of Turkey SPAM

- 5) Add neutral oil to pan and give it a tick-tock to heat
- 6) Add the diced SPAM
- 7) Fry SPAM in cast iron pan over mediumish heat, stirring occasionally, until nicely browned [i]
- 8) Reduce cast iron pan heat to very low and stir in green beans and mushrooms. Stir occasionally as it heats
- 9) Right after you add the mac to the boiling water in the next step, stir in the cranberry sauce to the SPAM, green beans, and mushrooms in the cast iron pan. Stir occasionally as it heats
- 10) Cook the blue box mac and cheese
  - a. Bring 6 cups of water to a boil
  - b. Add mac to the water and cook for 4 minutes [ii], stirring occasionally
  - c. Drain the mac in a colander
  - d. In the meantime, reduce the mac pot to low
  - e. Add the ¼ milk and 4 TBSP butter to the mac pot and heat until the butter melts, stirring occasionally
  - f. Stir in the cheese powder a little bit at a time until everything is well incorporated
  - g. Add mac back to pot and stir gently until all the noodles are coated
- 11) Preheat your oven to 425 deg. F
- 12) Set timer for 30 minutes
- 13) Slowly fold in the mac and cheese into the SPAM, green beans, mushrooms, and cranberry sauce in the cast iron pan a little bit at a time
- 14) Reduce heat to VERY LOW, stirring occasionally as it heats
- 15) Make the Stove Top Stuffing as per the directions on the box
- 16) When the 30 minute timer has expired, spread the SPAM mac and cheese mix into a 13 x 11 glass pan
- 17) Spread the stuffing evenly over the SPAM mac and cheese
- 18) Put the Thanksgiving mac and cheese in the oven and cook until the stuffing starts to brown (about 15 minutes)
- 19) Remove from oven and let cool for about 5 minutes
- 20) Plate
- 21) ENJOY!!!

## NOTES

---

- i. If it seems like it is taking too long to brown the SPAM, bump up the heat a tad
- ii. The box recommends 7 minutes 30 seconds, but the mac and cheese will continue to cook in later steps. It is best to under cook it a little bit at this step so it does not overcook in the later steps

PICTURES

