

Guinness Beef Skillet Mac & Cheese



Yield: Serves 4

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients:

1 1/4 cups elbow macaroni

2 tablespoons olive oil

1/2 lean ground beef

1 large shallot, diced

2 tablespoon all-purpose flour

1/3 cup whole milk

1 cup Guinness beer

1 cup Cheddar cheese, shredded (+more for topping)

Chives, garnish

salt and pepper to taste

Directions:

Bring water to a boil in a large stockpot. Add the elbow macaroni and cook according to package directions.

Meanwhile, in a large 10-inch cast iron skillet, add olive oil, ground beef, shallot, s&p. Cook for about five minutes or until the beef is no longer pink. Add the flour and stir until incorporated about a minute. Stir in beer and bring to a slight boil. Keep stirring until thickened about 3 to 4 minutes. Remove the skillet from the heat and stir in milk and cheese. Next add the drained pasta to the skillet and smooth into an even layer.

Preheat the broiler, sprinkle enough shredded cheese over the top of the mac & cheese. Place skillet under broiler for about 5 minutes or until golden brown and bubbly. Remove skillet from broiler and serve immediately with a big glass of Guinness.