**Cajun Mac**

**Cheese Sauce:**

2 oz. butter

2 oz. flour

3 pieces andouille sausage, cut into half moons

½ red bell pepper, small dice

½ green bell pepper, small dice

1 stalk celery, small dice

2 cup milk

1 cup heavy cream

2 cups cheddar cheese

1 tsp. cayenne pepper

2 tsp. garlic powder

1 tsp. gumbo file powder

Salt and pepper to taste

**Ingredients:**

1# small shaped pasta

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

**Pasta:**

1. Bring a large pot of water to a boil.
2. Cook the pasta until tender.
3. Drain and set aside.

**Cheese Sauce:**

1. In a large pot, melt the butter over medium heat.
2. Add the sausage, peppers, and celery; cook for 4-5 minutes until the vegetables are tender.
3. Add the flour and mix together to form a roux. Cook for 1 minute; it should turn a pale golden color.
4. Slowly whisk in the milk. Bring this to a simmer.
5. Once it simmers, add in the heavy cream and return to a simmer.
6. Whisk in the cheese. Mix until the cheese has melted and the sauce is smooth.
7. Stir in the spices.
8. Check the texture of the sauce. If it is too thick, add a little more milk until it is the consistency that you want.
9. Add the pasta and toss to coat.
10. Adjust seasonings.