

Sunset Shrimp Grilled Chicken and Crab Macaroni and Cheese

Source: Chef Ricardo Adams get more of his fantastic recipes here:

http://www.amazon.com/.../0.../ref=cm_sw_r_fa_awdo_dY7Hwb0Mnk1GY

Ingredients:

2 cups macaroni
3 tablespoons butter (plus some for greasing)
2 tablespoons flour
2 cups milk (or light cream or half milk, half cream)
¼ teaspoon paprika
1 pinch cayenne pepper
2 cups cheddar cheese, grated
2 pinches pf salt, to taste
2 pinches white pepper, to taste
Bag of Large-med cooked shrimp, patted dry
Chicken (optional)
½ cup crab-meat (fresh, frozen or 120 g can, well drained)
¼ cup fresh basil
3 tablespoons Parmesan cheese, grated

Directions:

In a pot of salted water, cook macaroni until tender, about 8 - 10 minutes. Preheat oven to 350. Lightly butter an 8 x 8 baking dish and set aside. In a large sauce pot, add the butter over medium heat. Add the flour and cook, stirring for 2 minutes. Using a whisk, slowly add the milk and cook until it thickens. Remove the sauce from heat and mix in the cream, paprika, cayenne, salt and pepper. Add 3/4 of the cheese. When the macaroni is cooked, drain it well. Add to it, the shrimp, crab and basil and gently add the white sauce. Spoon macaroni mixture into the prepared baking dish. Top with the remaining cheddar and Parmesan cheese. Bake for 25 - 30 minutes or until the top is lightly golden