

## **CREW 2'S MAC AND CHEESE**

Servings: 12–14

Preparation Time: 2 hours

Challenge Level: Easy

### **What You'll Need:**

- 2 pounds elbow macaroni
- 1/8 cup (1/4 standard stick) butter
- 1 16-ounce package Velveeta cheese, cubed
- 1 pound white American cheese, cubed
- 1/2 cup milk
- 2 tablespoons spicy brown mustard
- 14-inch camp Dutch oven
- Large cook pot
- Heavy-duty aluminum foil

### **What You'll Do:**

In a large cook pot, boil pasta in six to eight quarts of water until tender, then drain and rinse.

Line the Dutch oven with foil, then liberally grease the lining with butter.

Dump about half of the pasta in the oven.

Distribute half of the Velveeta and American cheese cubes over the pasta.

Top the cheese with the remainder of the pasta, then cover the pasta with the remainder of the cheese.

Combine milk with mustard in a cup, then pour over cheese in the oven.

Bake for about 1 1/2 hours using 21 coals on the lid and 11 briquettes under the oven. Refresh coals as required.

Source: <http://boyslife.org/outdoors/outdoorarticles/54956/17-tasty-dutch-oven-recipes/>