

Weekend Recipe

“Campfire Mac & Cheese”

1. Prepare your campfire.
2. Add the elbow macaroni (2 cups), water (2 cups), butter (2 tbsp), and salt (1/4 tsp) to pan. Cover with a lid and place on top of the fire.
3. Cook for about 10 minutes, until pasta is tender and most of the liquid has been absorbed (not all).
4. Carefully remove the pan from the fire and set the lid aside.
5. Stir in the shredded cheese, mustard, and garlic powder and add more salt if needed.
6. Serve onto a plate or a bowl, and top with crushed chips of your choice.
7. Enjoy!

