DIY Mac & Cheese
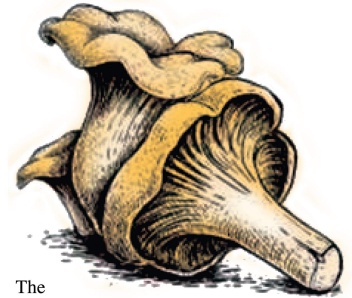
This stove top version is a super easy base that can be finished individually and flash baked together. You can adjust the filling and toppings to your desire., adult it up with lobster, corn, and buttered bread crumbs or go all kid with hot dogs, cooked hamburger, ranch dressing and crunchy corn chips. The possibilities are endless and this will make dinner fun and interactive for all!

For the Base
3 cups water
2 cup milk
1 lb elbow macaroni
1 teaspoon salt
1 teaspoon garlic powder
1/2 lb shredded white american cheese

For the Topping
1 cup fresh bread crumbs (other crisp dry topping)
2 tablespoon melted butter
1 pinch salt
1 pinch fresh ground black pepper
4 tablespoons grated pecorino cheese
1 tablespoon blackening seasoning

For the Filling (example #1)
1 cup chopped blackened chicken
1 cup chorizo sausage
1 cup cooked shoe peg corn
1 cup charred white onion
1/2 lb shredded sharp cheddar cheese

1. Preheat an oven to 425ºF.
2. Combine the topping ingredients (bread crumbs, butter, salt, pepper, pecorino cheese and blackening spice) in a bowl and mix well. Reserve them for later use.
3. In a large pot combine the water and milk, then bring to a boil over high heat. Add the macaroni to the liquid, stir well and reduce heat to medium-low. Simmer the mixture, stirring frequently, until macaroni is al dente, about 7 to 8 minutes. Add American cheese and continue simmering, stirring constantly, until cheese is completely melted. Remove from the heat.
4. With the macaroni of heat add to it your filling ingredients and mix well until evenly distribute. If you are doing one large pot continue to step #5, if you are making individual dishes please divide the macaroni mixture evenly among the dishes before going to step #5.
5. Sprinkle the topping mixture over top of the macaroni and place on a parchment lined baking sheet in the preheated oven. Cook until the topping is golden brown, about 5 to 10 minutes. If you made individual dishes do the same.
6. Serve immediately.