

Pork

Beer-Cheese Mac and Sausages

Betty Crocker Best-Loved Casseroles

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

1 pkg (7 oz) (2 1/2 cups) elbow macaroni
3 tablespoons butter
1 small (1/4 cup) onion, finely chopped
3 tablespoons all-purpose flour
2 cups half-and-half, fat free
1 teaspoon ground mustard
1/2 teaspoon red pepper sauce
1/4 teaspoon salt
1 cup regular or nonalcoholic beer
2 cups (8 oz) Colby-Monterrey Jack cheese blend, shredded
1 package (1 lb) cocktail -size smoked link sausages
2 cups popped microwave popcorn

Preheat oven to 350 degrees.

Spray a 2 1/2-quart casserole with cooking spray.

Cook and drain the macaroni as directed on the package, using minimum cook time. Return the macaroni to the saucepan.

In a 3-quart saucepan, melt the butter over medium heat. Cook the onion in the butter for 2 to 3 minutes, stirring frequently, until softened.

Stir in the flour. Cook and stir for 1 minute. Gradually stir in the half-and-half, mustard, pepper sauce and salt. Cook and stir until thickened and bubbly, about 5 minutes. Stir in the beer.

Remove from heat. Let stand for 2 to 3 minutes. Stir in the cheese until melted. Add the sausages to the cooked macaroni. Stir in the cheese sauce. Spoon the macaroni mixture into the casserole dish.

Bake, uncovered, for 30 to 40 minutes or until bubbly and top begins to brown.

Top with the popcorn just before serving.

Per Serving (excluding unknown items): 120 Calories; 4g Fat (38.4% calories from fat); 1g Protein; 15g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 171mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.