



LOUISIANA
+ COASTAL COOKING +

wyes  PBS

Blackened Gator Mac 'n' Cheese
Tommy Cvitanovich
Drago's Seafood Restaurant

16 oz elbow macaroni
4 Tbsp butter
4 Tbsp flour
¼ cup onion, minced
¼ cup zucchini, finely chopped
1 Tbsp garlic, minced
2 to 2 ½ cups milk
3 cups grated medium cheddar cheese
1 cup grated Parmesan cheese
1 cup grated Romano cheese
¼ cup grated American cheese
1 recipe Blackened Alligator (see recipe)
Salt and pepper
Non-stick cooking spray

In a large pot, cook the pasta according to package directions. Drain, place in a large bowl and set aside.

Next, make a cream sauce. Melt the butter in a large saucepan over medium heat. Whisk in the flour to make a light blonde roux. Add the onion, zucchini and garlic. Cook, stirring until the vegetables are softened. Gradually whisk in milk to form a smooth and creamy sauce.

Add the grated cheeses to the cooked macaroni, reserving some of the cheddar. Fold in the cream sauce. Adjust seasoning with salt and pepper. Add the blackened alligator pieces.

Coat a rectangular baking dish with non-stick cooking spray. Pour the macaroni into the pan, spreading it evenly. Top with the reserved cheddar cheese. Bake at 375 degrees for about 30 minutes until hot.