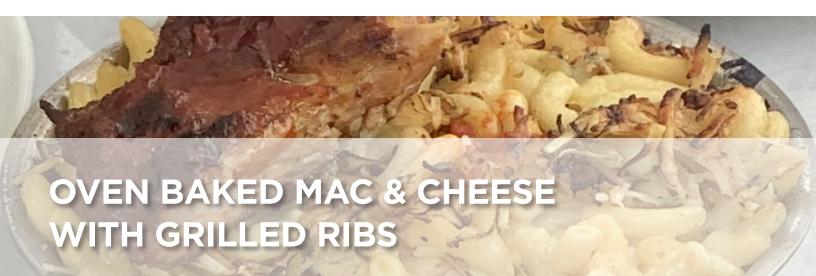


CHEF DAVID BURKE

OUTDOOR LIVING RECIPE SERIES: MAIN COURSE



PREP TIME: 10 MINUTES COOK TIME: 30 MINUTES + 1 - 2 HOURS (RIBS) **SERVES: 4**



INGREDIENTS

1 lb elbow macaroni noodles

8 oz milk

1 tablespoon butter

1 tablespoon all purpose flour

4 oz cheddar cheese, shredded

Rack of baby back ribs & preferred seasoning/sauce

Salt and pepper

DIRECTIONS

- Bring water to a boil. Cook the noodles till al dente and strain. 1.
- In a small sauce pot, melt the butter and add flour.
- Cook while stirring for about two minutes until the flour and butter mixture has a little color.
- 4. Add the milk and whisk to prevent clumps.
- 5. Bring the milk to a boil let it thicken.
- Add the cheddar cheese to melt and then combine with the pasta.
- Season with salt and pepper. Transfer into oven-safe pan/dish and place in oven to bake and crisp the top.
- Season the rack and place on grill meat-side up. They're done when the meat has shrunk back from the ends of the bone to expose it and the meat's internal temperature reaches 190 F. Slice into 2-rib portions.
- Serve ribs on top of baked mac & cheese.













