



# OVEN BAKED MAC & CHEESE WITH GRILLED RIBS

**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

1. Bring water to a boil. Cook the noodles till al dente and strain.
2. In a small sauce pot, melt the butter and add flour.
3. 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.
6. Add the cheddar cheese to melt and then combine with the pasta.
7. Season with salt and pepper. Transfer into oven-safe pan/dish and place in oven to bake and crisp the top.
8. 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.
9. Serve ribs on top of baked mac & cheese.

