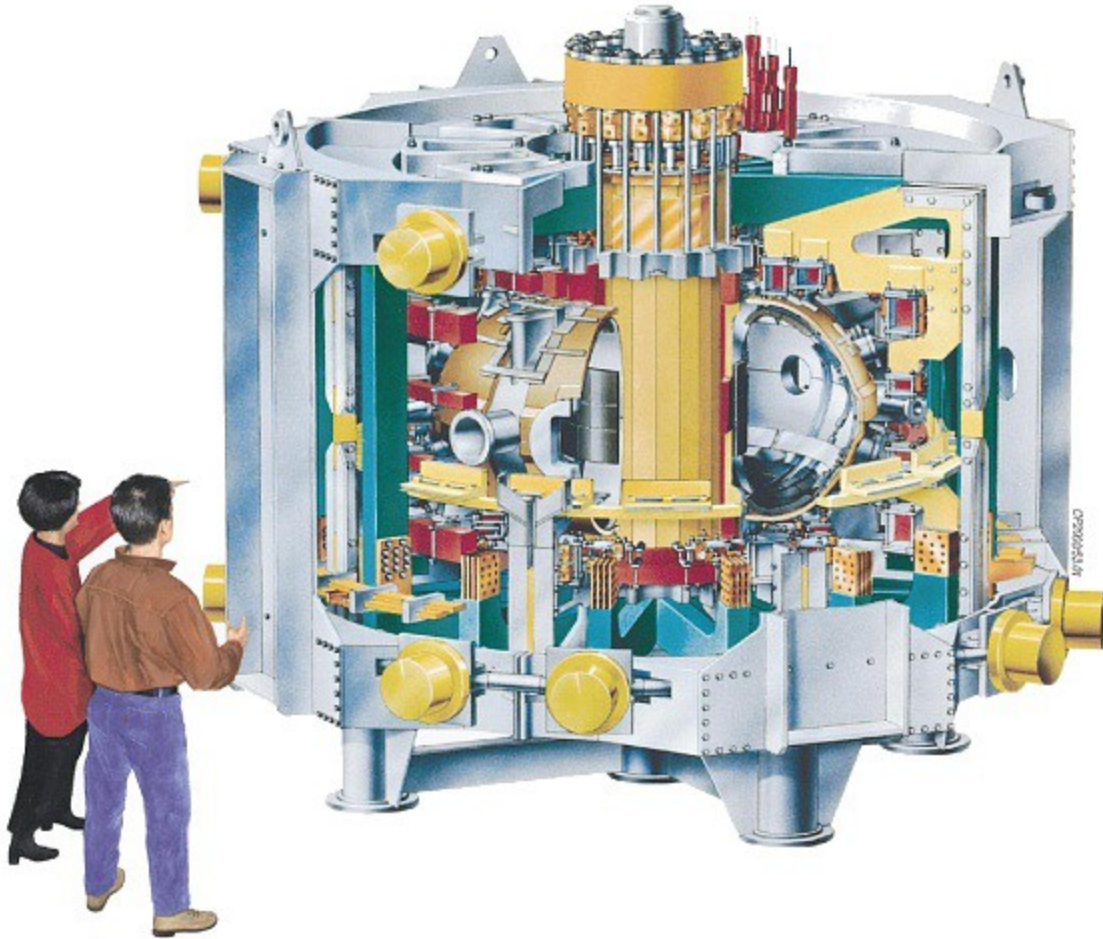


Taco Mac

A Fusion Recipe

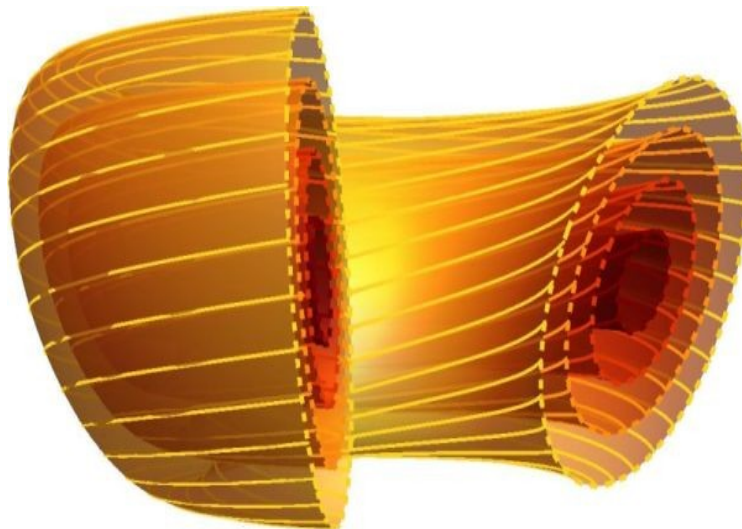
Also spelled Tokamak



This is the Taco Mac machine.

Taco Mac is a lusciously smooth Macaroni and Cheese with Mexican spices and Kidney Beans.

Before operating the Taco Mac machine you must first understand the concepts of plasma spice injection. This shows the plasma forcing layers of spices into the pasta core.



8 Oz. Elbow noodles

Boil Noodles in a large pot until they're just less than done.

Drain to stop cooking, but keep warm in pan without water until the sauce is ready.

Add kidney beans.

1 15 oz Can Kidney Beans, rinsed with warm water.

In a 4 qt. pan, start a roux over medium low heat. Whisk often. Cook until flour taste is gone.

4 Tbs Butter

4 Tbs Flour

32 Oz. Milk, warmed in microwave to ~120°

Add milk to the roux gradually to control thickness. Whisk often. Cook until fully thickened.

Add spices while thickening.

5 Tbs Taco Seasoning

1/2 tsp Salt

1/2 tsp MSG

1/4 tsp Black Pepper

Add cheeses and stir until completely blended.

3 Oz. Shredded Sharp Cheddar Cheese

5 Oz. Shredded Mexican 4 Cheese Blend (Monterey Jack, Cheddar, Asadero, Queso Quesadilla)

Pour Cheese sauce over the elbow noodles and kidney beans.

Stir together evenly.

Makes 62 oz. ~Ten 6 oz. Servings.

Approved by physicists and kids. If you wish to adjust the plasma taste infusion, please reference this guide.

