



Some food for thought, etc.

September 2018

Trade Tariffs.

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[Trade Tariffs](#)



Alexander Parris
President
Financial Advisor



Recipe of the Month

Buffalo Chicken Mac and Cheese

Prep Total Time: 35 min

Ingredients:

- *1 (16 ounce) package elbow macaroni*
- *1 rotisserie-roasted chicken*
- *6 tablespoons butter*
- *6 tablespoons all-purpose flour*
- *3 cups milk*
- *1 pinch ground black pepper*
- *2 cups shredded Cheddar cheese*
- *2 cups shredded Monterey Jack cheese*
- *1/2 cup hot sauce (such as Frank's(R) Redhot(R)), or more to taste*
- *1/2 cup crumbled gorgonzola cheese*



Directions:

- Bring a large pot of lightly salted water to a boil. Cook macaroni in the boiling water, stirring occasionally until tender yet firm to the bite, 8 minutes. Drain.
- Cut wings and legs off rotisserie chicken. Skin and bone wings and legs; chop or shred dark meat into bite-size pieces.
- Melt butter in a large Dutch oven over medium heat. Whisk in flour gradually until a thick paste forms. Cook until golden, about 1 minute. Pour in milk, whisking constantly, until thickened and bubbling, about 5 minutes. Continue to cook until sauce is smooth, about 1 minute more. Reduce heat and season sauce with black pepper.
- Stir Cheddar and Monterey Jack cheese into the sauce until melted and combined. Stir in hot sauce, adjusting to reach desired level of spiciness. Add blue cheese, chicken, and macaroni; mix well to combine.

Original recipe makes 8 servings.

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