Obsidian Stout Mac & Cheese

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Beer makes everything taste better, even mac & cheese!

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INGREDIENTS

4 C cooked pasta  
1 C Tillamook white cheddar cheese, grated  
1 C bread crumbs, toasted  
4 C heavy cream  
1 tsp olive oil  
1 leek, thinly sliced  
1 small shallot, minced  
1 Tbs peppercorns  
1 bay leaf  
1/4 C Obsidian Stout  
1/2 Tbs salt

DIRECTIONS

Lightly brown leeks and shallots in oil in medium stock pot, stirring occasionally. Add peppercorns and bay leaves and stir to combine. Add cream and stir and bring to a low boil allowing liquid to simmer until reduced by half (should be thickened slightly). Turn off heat and add beer and salt.  
  
When ready to serve, toss cheese and fresh boiled pasta into sauce (above). Sprinkle bread crumbs on a cooking sheet and bake until crispy in a 350 degree oven for 2-3 min. Put mac & cheese in a casserole-like dish, add bread crumbs to the top and bake in the hot oven for 350 degrees until browned, about 20 min. Serve with a pint of **Mirror Pond Pale Ale**

Serves 4