



Summertime Mac & Cheese

Prep time 25-30 Min ~ Bake time 25-30 Min.

You'll Need:

450g box elbow macaroni	450g shredded cheddar cheese or marble
1/2 cup butter	450g crumbled Maple bacon
1/2 cup sifted all purpose flour	1/2 cup fresh mushrooms pieces
3-4 cups milk	1/2 cup cheddar & 1 cup bread crumbs
red pepper flakes	(for topping)

Directions:

- Cook macaroni according to package directions and set aside.
- In a medium saucepan melt butter over low heat. Add flour and stir constantly until smooth.
- Turn heat to medium and add milk stirring constantly until thick. (About 10 minutes).
- In a separate skillet, cook bacon until slightly crisp, then cut into small pieces or crumble.
- Cut 1/2 cup mushrooms into pieces and put into skillet and cook with the bacon fat.
- Add pasta, bacon, mushrooms, sauce and cheese. Mix until cheese melts, bacon & mushrooms are mixed in, and pasta is evenly coated.
- Pour macaroni and cheese mixture into a 9x13 baking dish or round casserole dish and top according to taste.
- Bake in preheated oven at 350 degrees for about 25-30 minutes. (If using parmesan cheese and breadcrumbs, take it out when the top looks lightly browned. If using cheddar cheese topping take out when top becomes darkened, but not burnt.).



Uncle Bucks Summer Peach Crisp

Prep: 20 min. Bake: 40 min ~ Makes 9 servings.

You'll Need:

1 cup all-purpose flour
 1/2 cup packed brown sugar
 1/4 teaspoon salt
 1/2 cup butter, cubed

FILLING:

2 cans (470 ml each) sliced peaches
 1 cup sugar
 1/4 cup cornstarch

TOPPING:

1-1/2 cups old-fashioned oats
 1/2 cup packed brown sugar
 1/4 cup all-purpose flour
 5 tablespoons butter, cubed

Directions:

- In a large bowl, combine the flour, brown sugar and salt. Cut in butter until crumbly. Pat into a greased 9-in. square baking dish, pierce several times with a fork to allow air to escape. Bake at 350° for 15 minutes or until lightly browned.
- Meanwhile, drain the peaches and reserve juice in a small saucepan. Stir in the sugar and cornstarch until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in peaches. Pour into crust.
- For topping, combine the oats, brown sugar and flour. Cut in the butter until crumbly. Sprinkle over filling. Bake at 350° for 25-30 minutes or until golden brown and bubbly.