

Campfire Macaroni and Cheese

Serves: 4

Prep time: 20 minutes

Cook time: 10 minutes

INGREDIENTS

2 cups macaroni

1 cup milk

1 cup cream

400g grated cheddar cheese

200g grated mozzarella cheese

150g grated parmesan cheese

2 packets of cheese sauce or bacon and carbonara sauce

8 rashers of bacon (you can also use diced bacon, salami or sliced sausages)

Salt and pepper

WHAT YOU WILL NEED

Foil dish and foil

METHOD

Get the fire going and make sure the coals are hot.

Boil the macaroni (if you have a cast iron pot you can do this on the fire, if not the stove will be ideal) until al dente.

Slightly cook the bacon using the fire grid or you can place it in the pan.

Use a large round deep foil dish or rectangular foil roasting dish. Spray the foil dish with Spray and Cook or if you don't have Spray and Cook you can use butter to grease it.

Place half of the macaroni in the dish. Cover with some cheese and bacon. Then layer with more macaroni and top with the rest of the cheese and bacon.

Pour the cheese sauce in a measuring jug and add a little bit of cream to make a paste. Once mixed through add the rest of the cream and milk.

Should there be tiny holes in the foil dish, cover the bottom with a piece of foil.

Pour sauce over the macaroni and cheese.

Spray the side of the foil that will be at the bottom of the macaroni and cheese with Spray and Cook or spread with a thin layer of butter. Make sure that you cover the top of the dish complete with foil.

Place on the fire and keep your eye on it - you should let it cook for about 15 minutes.

