

## INGREDIENTS

- 1 lb. elbow macaroni
- 2 tablespoons unsalted butter
- 1/2 (16-ounce) package crawfish tails
- 1 (8-ounce) jar pimientos, drained
- 2 cups shredded mozzarella cheese
- 2 cups shredded sharp Cheddar cheese
- 1 cup shredded Parmesan cheese
- 1 cup shredded swiss cheese
- 1 cup shredded gouda cheese
- 1 cup shredded fontina cheese
- 1 cup milk
- 3 large eggs, beaten
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon garlic powder
- 1/8 teaspoon cayenne pepper
- 1 cup crushed butter crackers, such as Ritz Original

## DIRECTIONS

Preheat the oven to 350°. Spray 12 (1-cup) gratin dishes with nonstick cooking spray, and set aside. Cook pasta according to package directions, and drain. In a large bowl, combine butter and pasta, stirring until butter melts. Add crawfish tails, pimiento, cheeses, milk, eggs, salt, pepper, garlic powder, and cayenne.

Divide macaroni mixture between prepared dishes, and smooth tops with a spoon. Transfer to the oven, and bake for 10 minutes. Top each portion with crushed crackers. Return to the oven and bake until the edges are bubbly, about 5 minutes. Serve immediately.

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# RAWFISH

# MAC & CHEESE

