

Low Country Mac N' Cheese



INGREDIENTS

12	Each	<u>Craft Beer Battered™ Shrimp</u>
16	Ounces	White Cheddar Mac N Cheese
4	Ounces	Smoked Sausage
½	Cup	Roasted Sweet Corn
1	Each	Green Onion
1	Stick	Butter
1/3	Cup	Hot Sauce
1	Tablespoon	Cajun Seasoning

FEATURED PRODUCTS:

MENU PARTS: Entrees

DIRECTIONS

1. Melt butter in a saucepan, mix in hot sauce and Cajun seasoning, mix together and set aside.
2. Slice green onion and set aside for garnish.
3. Cut smoked sausage and heat in a saute pan, frequently tossing for 3-4 minutes until heated through.
4. Mix heated mac n' cheese with sweet corn and cooked sausage.
5. Toss fried Craft Beer Battered™ shrimp in Cajun butter and place on top of mac n' cheese.
6. Drizzle some Cajun butter over the top and garnish with green onion.