

## **Jerk Macaroni Pie**

450 g Elbow Marconi  
100 g Cream Cheese  
225 g Little Qualicum Cheeseworks Qualicum Spice  
100 g Little Qualicum Cheeseworks Caerphilly  
100 g Little Qualicum Cheeseworks Cheddar  
125 g Un-Salted Butter  
3 large Eggs  
Bell Peppers  
10 cups of water  
1 Tin Evaporated Milk  
½ Cup Little Qualicum Cheeseworks milk  
½ TBSP Butter  
1/3 Cup Veggie Stock

### **Spices**

1 Tsp Paprika  
1 Tsp Mustard  
½ Tsp Nutmeg  
¼ Tsp. Salt  
¼ Tsp Black Pepper  
1 TBSP Fresh Garlic  
1/2 Tsp Ground Thyme  
125 g Bread Crumbs  
2 TBSP Maureen Green Seasoning  
2-4 TBSP Maureen Jerk Sauce (

### **Method**

In a large pot bring the water to boil, add the pasta, cook for 10 minutes al dente. Do not overcook as it will cook further when it bakes. Strain and run under cold water to stop cooking. Pour into a large bowl, add nutmeg, mustard. Set aside

Heat a medium sized pot or medium heat, add butter and let butter melt. When melted add flour and whisk together for 3 minutes. Mix in the garlic and thyme. Add evaporated milk and 2% Milk and keep whisking to form a smooth sauce. Mix in the veggie stock and lastly add the cream cheese slowly while whisking once whisked in add caerphilly cheese, Qualicum spice cheese, and cheddar cheese. Once cheese is mixed in whisk the jerk sauce and the green seasoning into the mixture. Let simmer for 2-3 minutes.

While it the mixture simmers, take a small bowl break the eggs and whisk them together. After the mixture has cooked for 2-3 minutes add the eggs to the mixture with a spoon folding it into the mixture.

Add the pasta and the bell peppers to the cheese mixture and stir all together, remove from the stovetop.

Preheat the oven to 350 degrees. Use the butter to grease a large baking dish. Pour the mixture into the dish. Sprinkle it with the breadcrumbs, then the additional cheese and lastly the paprika over the top.

Cover it with foil and place it in the over for 30 minutes then remove the foil and bake for another 20 minutes. Let cool for 5 minutes before serving.