

**Cheddar Ale & Pumpkin Mac & Cheese** (Crowd Favorites, Main Courses)



- 1 lb. pasta shells, cooked
- 4 Tbsp. butter
- 3 rounded Tbsp. flour
- 1 cup chicken or vegetable stock
- 2 Tbsp. honey
- 2 cups milk
- 4 Tbsp. Halladay's Cheddar Ale Seasoning
- 1 (15 oz.) can pumpkin puree
- 2 ½ cups shredded sharp cheddar cheese, divided

Melt butter in a large skillet. Whisk in flour and for 1 minute. Whisk in chicken stock and simmer until reduced, 3- 5 minutes. Whisk in honey followed by milk and seasoning. Cook, stirring often, until thickened; whisk in pumpkin. Stir in 2 cups of cheese; salt and pepper to taste. Stir in pasta. Pour into a 13x9-inch casserole dish and sprinkle with remaining cheese. Broil until cheese is melted and bubbling.