

Recipes by Chef Lily



Chef Lily's Instant Pot Mac N Cheese

- 1 pound elbow macaroni
- Kosher salt
- One 12-ounce can evaporated milk
- 3 tablespoons unsalted butter
- ½ teaspoon garlic powder
- ½ teaspoon smoked paprika
- ½ teaspoon onion powder
- 4 ounces soft cream cheese
- 3 cups shredded medium Cheddar

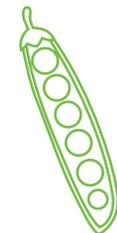
Combine the macaroni, 4 cups water and 1 tablespoon of kosher salt in an Instant Pot pressure cooker.. Follow the manufacturer's guide for locking the lid and preparing to cook. Set to pressure cook on high for 4 minutes.

After the pressure cook cycle is complete follow the manufacturer's guide for quick release and wait until the quick release cycle is complete. Careful of any remaining steam, unlock and remove the lid and switch to the low saute setting.

Stir in the butter and spices and saute till fragrant.

Add the evaporated milk and 1/4 cup water. Then add the cream cheese and stir till melted.

Next add the Cheddar, a little at a time, while constantly stirring, until the cheese is completely melted.



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Tatum's "Bacon" BBQ Pineapple Pizza

- 1 cup Your favorite bbq sauce
- 2 cups grated mozzarella
- 1 cup diced cooked vegetarian bacon
- ½ cup drained pineapple tidbits
- 1 cup sliced mushrooms
- ½ red bell pepper, diced
- Your favorite Pizza dough

Preheat the oven to 450 degrees. Roll out the dough into a large 15x11 rectangle and shape into a lightly oiled 13x9 baking pan.

Spread bbq sauce evenly over pizza dough. Top evenly with the remaining toppings.

Bake for 18-22 minutes, until cheese is melted and browned.

Fresh Lemonade

- Makes about 10 cups of Lemonade
- 1 ¼ cups sugar
- 9 cups water
- 1 ½ cups lemon juice

In a small saucepan, combine the sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow sugar mixture to cool to room temperature.

Mix the lemon juice and the water with sugar syrup. You can strain the Lemonade through a sieve or leave the pulp. Chill and serve over ice.

