

Anna Mae's

**MAC
N
CHEESE**





Anna Mae's
M A C N C H E E S E



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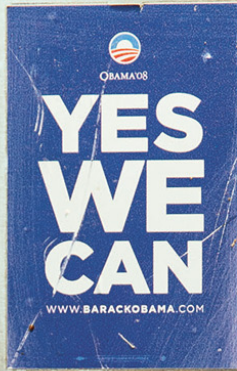
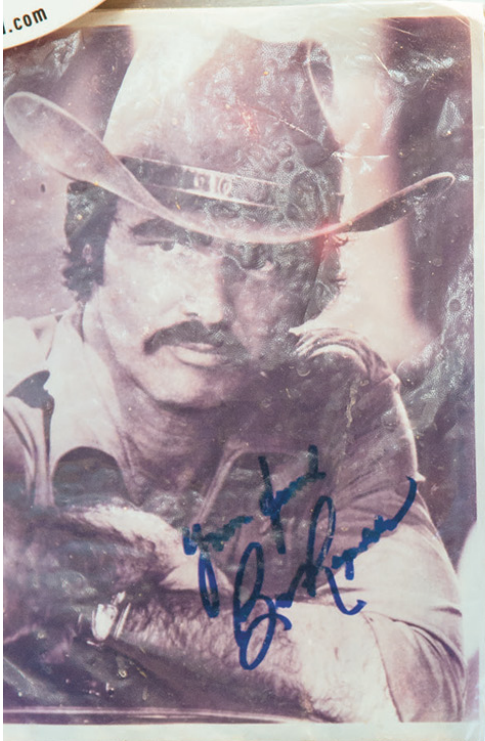
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ABOUT THE BOOK

Over 50 recipes from London's legendary Mac N Cheese truck. This book is full of pimped up mac 'n' cheese recipes, things to do with leftovers (mac 'n' cheese fries anyone?) plus tips on how to make the best béchamel sauce, the perfect cheeses to use, as well as recipes for sides, sauces, drinks and desserts to serve alongside.

Featuring recipes for some of their well-known classics such as the Don Macaroni with bacon and pesto to the chipotle-laced Spicy Juan; to experimental ideas for the serious Macologist, including Machos, alpine-inspired Maclette, Mac-Packed Peppers, Mac 'n' Cheese Fries, the ultimate grilled cheese sandwich and more.

Not forgetting the perfect wingmen to accompany your mac - they've got pickles, guac', kwik kimchi, salads and sauces as well as festival cocktails and hangover cures covering all the bases.



Tony and Anna are addicted to mac 'n' cheese. They have turned this habit into a profession. Anna Mae's Mac 'n' cheese is the result.

Having started in London with just a table, a pot and a bellyful of chutzpah, Anna Mae's is now one of the most talked-about boutique street food brands around.

The crew have no fixed abode but people can catch them at London's best food gatherings such as KERB and Street Feast, and at festivals including Glastonbury, Wilderness and Bestival. Their food has fed the likes of the NFL, Wholefoods, Twitter, LinkedIn, Virgin and Nike, and has been

shortlisted for the BBC Good Food Awards and the Festival Awards.

When not feeding fellow macaholics Anna and Tony live in London with French bulldog and macscot, Mr Albus Honk.

Follow them:

Twitter @anna_maes

Instagram mac_not_crack

Anna Mae's
M A C N C H E E S E

RECIPES FROM
LONDON'S LEGENDARY **STREET FOOD TRUCK**

ANNA CLARK **N** TONY SOLOMON

 SQUARE PEG



Our recipes

#Cheesuslovesyou
The Don Macaroni
Date Night
The Spicy Juan
My Big Mac Greek Wedding
Professor Green
Macgic Mushroom
Fight Club
The Macshugganer
Smokey and the Bandit
Mackney Wick
Bloody Mac
Lil' Kimchi
Glastonbrie
Mac Tribute
Maclette
Mac & Blue
Machos
Hot Chick
LL Cow J
Trailer Park Pie
RIP Sebastian
Fuck Yoga
MacDMA
Mac 'N' Sleaze
The Quick One
Mac No Cheese
Mac 'N' Cheese Fries
Superfry Snack Mac

Pasta Pat's Empanadas
The Smoke Choke Sourdough Press
Mac-Packed Peppers
Waffle Mac
Mac Boy Slim
Baby Cheesus
Scooby Macs
Charred Padron Peppers
Kwik Kimchi
Pickled Reds
Speedy Sauerkraut
Salsa Fresca
Guac'
Porno Pepper Sauce
Lemon-Dresses Spinach & Fennel
Avo & Butter Lettuce Salad
Roasted Brussels with Bacon Vinaigrette
Zena's Fried Cauliflower & Chard Salad
House Chilli

Pop Bitch
Deep-fried Ice Cream
Buttermilk Pancakes
In Transit
Strawberry Harshmellow Shake
The Green Man
Black Cherry Margaritas
GG&T
Buttered Coffee
A word about wine





SETTING OUT

TIPS • STARTER SAUCE • CHEESE

**‘MacCheese?
What the hell is
MacCheese?’
– Anna’s mum**



HOW DID WE END UP WITH A RECIPE BOOK FULL OF MAC 'N' CHEESE RECIPES?

It was summer 2010 when it started, this street food adventure. We were both sick of our jobs, the routine, the samey-samey days – something needed to happen or we would go crazy. We both had ideas about what we could do next, but needed a starting point.

And then we found one. We both loved food – cooking it, eating it, finding it and talking about it. We were obsessed with markets we'd visited around the world and the stuff we ate from paper plates in car parks or on roadsides. Our favourite thing was the Southern food we discovered during trips to the United States which, with one or two exceptions, you couldn't find in the UK at the time.

We didn't have a plan, or any idea how we'd manage to earn a living from it, but we could feel the potential. So we jacked in our jobs and set off to LA, from where we headed south on a big-ass 5,000-mile road trip to research our idea... and eat shit-tons of food. Our parents and friends thought we were nuts and, to be fair, we weren't totally sure they weren't right.

SOUTHERN-FOOD SLUTS

When we got back to London we jumped in feet first and found a pitch at an underground market in a back garden in Kilburn, laying out £200 on a table, a couple of burners and some ingredients. Pulled pork was on the menu and no one had a clue what it was ('pulled??!') but, despite this, it

sold well and we put the money made and the lessons learnt straight into our next event. We've never been lucky enough to have been handed a load of money so everything we have now - equipment, pitches, new stalls, the truck - has grown out of that initial investment. The philosophy of Anna Mae's has always been to constantly reinvest what we've made so that we can improve and make things even better.

We began to spread the Southern-food love through the streets of London, at first with our Notorious P.I.G pulled-pork sandwiches, home-made BBQ sauce (still doin' it!) and sweetheart sesame slaw. We had a crack at cooking up everything from brisket, hushpuppies, Texas red chilli, chipotle-and-bourbon-spiked beans to cornbread and even rice pudding (maybe our friends were right!).



WHY JUST MAC 'N' CHEESE?

We get asked this all the time; it started on one of those days when everything goes wrong. It was pissing with rain and the van we'd hired had broken down so we had no choice but to decide what equipment and food we could carry for the last leg of the journey to our pitch. We both went for the mac 'n' cheese. We hadn't realised it until then, but it was the one dish among all the others that we loved the most. Mac 'n' cheese was our lobster.

Whether it was that American staple Kraft mac in a box, or a poncey black-truffle number, posh or not, mac 'n' cheese had always got us in our gut. It's infused with a primal pull that leaves us satisfied but forever looking for our next cheesy hit. We weren't sure if anyone else shared this hunger for the mac goodness, so setting up the stall was a little more nerve-wracking than usual that day. But they did. We sold out and had our best day's trading ever. It was a moment that changed our lives and we decided then and there to devote our future to mac 'n' cheese street-slinging.

We were excited: we knew we were on to something special. The initial buzz from Twitter was huge. No one else was specialising in mac 'n' cheese. The next six months was a whirlwind of ingredient, pasta and cheese trials, and experiments with flavour combinations.

Since that rainy day four years ago we've not looked back. The queues keep forming and the