

LAKESHORE RECYCLING SYSTEMS

TRASH TALK

While times may be difficult right now, we all still have things to be grateful for. Finding time to give back to our communities and people in need can make a bigger difference than you realize. July 15 is **National Give Something Away Day** and if you are looking for ways to help others during these uncertain times, the links below are for you!

THREE ORGANIZATIONS THAT YOU CAN VOLUNTEER WITH TO GIVE BACK

When was the last time you volunteered? If it's been a while, now is the time to start! Any action big or small can make a real difference. Click any of the below links for ways that you can volunteer your time with family or friends!

[HELP REDUCE FOOD WASTE AND FOOD INSECURITIES WITH RESCUING LEFTOVER CUISINE](#)

[INTERESTED IN HELPING HOMELESS PETS? VOLUNTEER WITH PAWS](#)

[DONATE PLASMA, ESPECIALLY IF YOU HAVE RECOVERED FROM COVID-19](#)

THREE WAYS TO GIVE BACK TO YOUR COMMUNITY

Carve time out of your busy schedule to give back to those in need! Donating a couple hours each month is a great way to get involved with your community! Click any of the below links to see what volunteer opportunities fit your interest!

[FIND A CHARITY THAT RESONATES WITH YOU AND DONATE](#)

[FIND YOUR PERFECT VOLUNTEER OPPORTUNITY WITH VOLUNTEER MATCH](#)

[DONATE YOUR UNWANTED ITEMS INSTEAD OF THROWING THEM OUT](#)

WAYS TO DONATE



GIVE BACK TO
LUPUS

RECIPE OF THE WEEK

CREAMY BAKED MAC AND CHEESE

This recipe uses a combination of cheeses, layered and melted into a rich and creamy cheese sauce, for the ultimate cheesy deliciousness! Perfect for a comforting dinner or as a holiday side dish!

INGREDIENTS

- 1 lb dried elbow pasta
- 1/2 cup unsalted butter
- 1/2 cup all purpose flour
- 1 1/2 cups whole milk
- 2 1/2 cups half and half
- 4 cups grated medium sharp cheddar cheese divided (measured after grating)
- 2 cups grated Gruyere cheese divided (measured after grating)
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 tsp paprika



INSTRUCTIONS

1. Preheat oven to 325 degrees F and grease a 3 qt baking dish (9"x13"). Set aside.
2. Bring a large pot of salted water to boil. When boiling, add dried pasta and cook 1 minute less than the package directs for al dente. Drain and drizzle with a little bit of olive oil to keep from sticking.
3. While water is coming up to a boil, grate cheeses and toss together to mix, then divide into three piles. Approximately 3 cups for the sauce, 1 1/2 cup for the inner layer, and 1 1/2 cups for the topping.
4. Melt butter in a large saucepan over MED heat. Sprinkle in flour and whisk to combine. Mixture will look like very wet sand. Cook for approximately 1 minute, whisking often. Slowly pour in about 2 cups or so of the milk/half and half, while whisking constantly, until combined and smooth.
5. Continue to heat over MED heat, whisking very often, until thickened to a very thick consistency. It should almost be the consistency if a semi thinned out condensed soup.
6. Remove from the heat and stir in spices and 1 1/2 cups of the cheeses, stirring to melt and combine. Stir in another 1 1/2 cups of cheese, and stir until completely melted and smooth.
7. In a large mixing bowl, combine drained pasta with cheese sauce, stirring to combine fully. Pour half of the pasta mixture into the prepared baking dish. Top with 1 1/2 cups of grated cheeses, then top that with the remaining pasta mixture.
8. Sprinkle the top with the last 1 1/2 cups of cheese and bake for 15 minutes, until cheese is bubbly and lightly golden brown.

HAVE SOMETHING TO SHARE?
SEND IT TO MARKETING@LRSRECYCLES.COM