

BACON MACARONI & CHEESE (CREAMY)

F EASY

Last Modified: 09/22/2016

PREP: 30 Min
COOK: 30 Min
OVEN: 350

PASTA

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Box Elbow Macaroni (Any Kind U Like)	Cooked
1/2	Pound	Thick Sliced Bacon	1/4" Lardons

CHEDDAR CHEESE SAUCE

1	Recipe:	Sauce #1 Bechamel (Sawmill - Use The Bacon Fat)	
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1 +/-	Tsp	Ground Mustard	To Taste
3	Cups	Sharp Cheddar Cheese	Shredded
2	Cups	Muenster Cheese	Shredded
2	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

CRUMB TOPPING

1	Cup	Sharp Cheddar Cheese	Shredded
1/2	Cup	Panko Bread Crumbs (Kikkoman)	
3	Tbsp	Unsalted Butter	Melted
1	Tsp	Sweet Hungarian Paprika (Coloring)	

PREPARATION

FACTOID	This is an EXCELLENT Macaroni & Cheese recipe. You can make the Cheese Sauce as runny or dry as you like your Macaroni & Cheese to be by adjusting the thickness in the Bechamel Sauce when you make it. ALWAYS make it a tad on the runny side, because the Cheese and Macaroni will soak up a lot of the moisture content in the Sauce.
TOOLS	1) Small Mixing Bowl 2) Box Grater 3) Large Cast Iron Skillet 4) Large Saucepan & Lid
PREP	DISH 1) Cut the cold Bacon Strips into 1/4" wide Lardons and set them aside.
PREP	CHEESE SAUCE 1) Shred the Cheddar Cheese and it aside. 2) Shred the Muenster Cheese and mix it into the Cheddar Cheese.
PREP	TOPPING 1) Shred the Cheddar Cheese and it aside.
1	Set a large cast iron skillet over medium low heat and cook the Bacon Lardons until crispy and all of their fat renders out, 10 to 12 minutes. Set the Bacon aside to cool, reserving the Bacon Fat for use in building your Bechamel Sauce.
2	At this point you should have about 2 tablespoons of Bacon Fat. If needed, add in some additional Unsalted Butter to increase it, or remove a little Bacon Fat to decrease it.
3	Using the same skillet, make a recipe of Bechamel Sauce, using the Bacon Fat (Sawmill Gravy method instead of the Butter method). Make the Bechamel Sauce a little on the runny side, using less than the 1/4 cup of Flour as is called for.

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4	When the Sauce is smooth, stir in the Black Pepper, Mustard and Hot Sauce to suit your tastes. Crumble the reserved Bacon Lardons and stir them in. Turn off the heat, but leave the skillet on the burner to stay hot.
5	Meanwhile, cook the Elbow Macaroni according to the package directions until it is al dente (firm); drain and mix well into the Cheese Sauce until all of the Macaroni is thoroughly coated with the Cheese Sauce.
6	Sprinkle the top of the Macaroni & Cheese Mixture evenly with the Sharp Cheddar Cheese. In a small mixing bowl, melt the Butter in the Microwave until it stops foaming. Add in the Panko Bread Crumbs and mix together well with a fork until all crumbs are coated with the Butter. Sprinkle it evenly over the top of the Macaroni & Cheese Mixture. Lastly, sprinkle the top with a little Paprika for a splash of color.
7	Preheat the Oven to 350 degrees. Bake uncovered until the Cheese Sauce is bubbling and
8	Remove it from the oven and let it stand for 10 minutes.
SERVE	Serve while hot. This keeps well and nuked leftovers are even BETTER!
OPTION	Try this, you'll LIKE IT! Make a standard Grilled Cheese Sandwich into a Grilled Macaroni & Cheese Sandwich, a little Tomato Soup on the side - Umm, umm!