

A Classy Take on Mac 'n' Cheese

1 1/2 Cup Dry Elbow Macaroni

- ☐ Preheat oven to 375 F (190 C)
- ☐ Add macaroni to salted boiling water. Cook al dente. Drain well.
- ☐ Spray 8" x 10" baking dish with PAM (or grease with butter).

1/2 Cup Butter (unsalted OK)

12 oz. Evaporated Milk

2 Cup Sharp White Cheddar Cheese - shredded

1 Pinch Cayenne Pepper

- ☐ In a pot over medium-low heat, combine butter, evaporated milk and cheddar.
- ☐ Add cayenne pepper and gently simmer for 6 - 8 minutes, or until the mixture thickens into a creamy cheese sauce.

3 Eggs - large

2 Cup Fontina Cheese - shredded (Substitute Emmental OR Gruyere OR Provalone)

1 1/2 Cup Havarti Cheese - cubed

Kosher Salt and Freshly Ground Pepper

- ☐ In a large mixing bowl, whisk the eggs until foamy.
- ☐ Add cooked macaroni and mix to coat the noodles evenly.
- ☐ Season with salt and pepper. Slowly pour in the cheese sauce, stirring to combine.
- ☐ Add the Fontina and Havarti cheeses. Toss to evenly distribute.
- ☐ Pour mixture into the baking dish.
- ☐ Bake at 375 F (190 C) for 20 - 25 minutes or until the cheese starts to bubble and thicken.

6 Strips Bacon

1 Cup Panko Bread Crumbs

1/2 Cup Parmesan Cheese - shredded

- ☐ Place a skillet over medium-low heat. When the pan is hot, add the bacon and fry until crispy.
- ☐ Drain bacon well and allow to cool, then crumble.
- ☐ In a bowl, combine crumbled bacon, bread crumbs and parmesan cheese.
- ☐ Remove mac 'n' cheese from oven and top with bread crumb mixture.
- ☐ Bake at 375 F (190 C) for 8 - 10 minutes or until lightly toasted brown. Cool for 5 minutes before serving.

Yield: 6 servings

Comments: 1) For a great presentation, punch out a piece with a round, 3-inch biscuit cutter to create each serving.