

SMOKED BACON CHEDDAR MACARONI AND CHEESE

Ingredients

Salt

2 cups elbow macaroni

1 12 ounce can evaporated milk

2/3 cup milk (2% is fine)

2 tablespoons butter

2 teaspoons cornstarch

2 teaspoons Dijon mustard

Pinch of cayenne pepper

1/2 lb. Hawks Hill Creamery Smoked Bacon Cheddar, grated

Freshly ground black pepper

Topping ingredients

3 tablespoons butter, melted

3/4 cup Panko bread crumbs

Directions

Bring 2 1/2 quarts of water to a boil. Add salt and pasta. Cook until al dente, approximately 6 minutes. Drain in a colander and immediately pour into a large rimmed baking sheet to cool.

Preheat the oven to 350 degrees. Place the oven rack in the middle position.

Combine the evaporated milk and 1/2 cup of the milk in a 2 quart Pyrex measuring cup or microwave safe bowl. Microwave until hot and steamy. (You can also do this in a large saucepan over low heat.)

Melt the 2 tablespoons of butter in a Dutch oven over medium heat. Add the remaining milk and cornstarch; whisk.

Add all of the hot milk and continue to whisk until hot and bubbly, about 3-4 minutes.

Whisk in the mustard and cayenne pepper. Remove the pan from the heat and whisk in 2 cups of the Hawks Hill Smoked Bacon Cheddar until the cheese is melted and the sauce is smooth.

Stir in the cooked pasta and season to taste with salt and pepper.

Turn the pasta into a 13x9 baking dish.

Make the topping by melting the 3 tablespoons of butter. Mix the melted butter and bread crumbs in a small bowl until the bread crumbs are coated.

**Top the pasta with the remaining cheese.
Top with the bread crumbs. Bake until hot and bubbly, approximately
20-30 minutes. Allow the dish to cool at least 5 minutes before serving.**

Makes 12 servings