



Smoked Bacon Macaroni n' Cheese

- 1 - 12 oz. package of DaBecca Applewood Smoked Uncured Bacon, cut into ½-inch pieces
 - 1 lb. Cavatappi pasta
 - 1 teaspoon garlic, minced
 - ½ cup flour
 - 5 cup whole milk
 - 2 cups plus ¼ cup sharp cheddar, shredded
 - 3 cups plus ¼ cup Gruyere, shredded
 - ¼ teaspoon grated nutmeg
 - 1 teaspoon kosher salt
 - ½ teaspoon black pepper
1. Heat oven to 350°F
 2. Cook cavatappi according to package directions
 3. Add bacon to a large, wide sauté pan and then heat pan over medium-high heat. Cook bacon until browned and starting to crisp. Remove from pan with a slotted spoon, reserving fat in the pan
 4. Reduce heat to medium. Add the garlic and flour to the pan and cook for 1 minute, stirring constantly. Mixture should bubble, but not brown
 5. Slowly whisk in the milk. Bring mixture to a boil, whisking constantly to prevent lumps from forming. When thickened, reduce heat to low and stir in 2 cups cheddar and 3 cups Gruyere. After cheese is melted, stir in nutmeg, salt, and pepper
 6. Add cooked bacon and cavatappi to sauce. Mix until combined and then pour into a 2-quart casserole dish. Top with remaining 1/4 cup of cheddar and Gruyere
 7. Bake for 20 minutes, or until heated through and the top is lightly browned