

Macaroni & Cheese

Better Homes & Garden with an Oliver Twist

4 servings



1 Cup elbow macaroni (4 oz)

¼ Cup grated Gruyere cheese

¼ Cup grated Swizz cheese

¼ Cup grated Gruyere cheese

¼ Cup grated Mozzarella cheese

4 slices of thick applewood bacon

Pepper

1 Cup grated cheddar cheese

1 TBSP butter

¼ Cup chopped onion

1 TBSP all-purpose flour

¾ Cup milk

¾ Cup of Heavy Cream

Preheat oven to 350.

Cook macaroni according to package directions and drain.

Cook bacon until crispy

For cheese sauce, in a saucepan cook onion in butter rendered bacon grease until tender but not brown. Stir in flour and pepper. Add milk and heavy cream all at once. Cook and stir until slightly thickened and bubbly. Add grated cheese and stir until melted.

Stir macaroni into cheese sauce. Transfer to a 1-qt casserole. Bake, uncovered in a 350 oven for 45 minutes, or until bubbly.