

## BACON MAC N' CHEESE

Serves 6 - 8

*Pair with Spellbound Chardonnay*

### INGREDIENTS

- 8 oz. elbow macaroni, cooked
- 12 oz. sharp cheddar cheese, coarsely grated
- 6 slices smoked bacon, finely chopped
- ½ cup onion, finely chopped
- 4 Tbsp butter
- 4 Tbsp flour
- 1 Tbsp ground mustard
- ½ tsp paprika
- 3 cup milk
- 1 egg, lightly beaten in a small bowl
- 2 Tbsp bread crumbs

### DIRECTIONS

Preheat oven to 350° F.

In a large saucepan, brown the bacon until crispy. Remove the bacon and set aside. Drain all but 1 TBSP oil.

Add butter and melt over med-low heat. Whisk in flour, mustard and paprika, stir continuously until smooth, about 5 minutes. Whisk in milk and onion, stirring constantly until smooth. Simmer for 10 minutes.

Stir 1 TBSP of cooked mixture with egg, than add egg to sauce. Stir all but a handful of cheese into the sauce.

Fold in the macaroni and bacon.

Pour into a 1½ - 2 qt casserole dish.

Mix the remaining cheese with the bread crumbs by pressing with the back of a clean wooden spoon. Top the casserole with the bread crumb and cheese mixture.

*Bake for 25 minutes. Cool for 10 minutes before serving. Enjoy!*

