



Loaded Mac N' Cheese

total time: 1 hr, 15 min | servings: 8 | \$0.93 per serving*

INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups milk
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground pepper
- 4 Bar-S Classic Franks, cut into 1 inch slices
- $\frac{1}{2}$ package Bar-S Smoked Bacon, crisply cooked and crumbled
- 1 (8 oz.) package elbow macaroni
- 2 cups shredded sharp cheddar cheese
- 1 (8 oz.) package American cheese, cut into strips
- $\frac{1}{2}$ cup panko bread crumbs

GET COOKING

1. Preheat oven to 350°F.
2. Cook bacon until crisp, cool then crumble, reserve.
3. Melt butter in a medium saucepan over medium heat, add flour and cook 1 minute, stirring constantly. Stir in milk, salt and pepper, continuing to stir frequently until mixture boil and thickens.
4. Bring a pot of lightly salted water to a boil. Add the macaroni and cook for 8-10 minutes or until al dente, drain.
5. Add the sharp cheddar and American cheeses to the milk mixture, stir until cheese is melted. Combine the cheese sauce with the macaroni, frank slices and bacon crumbles. Transfer into a 2-quart lightly sprayed baking dish. Top with panko breadcrumbs.
6. Bake in preheated oven for 30 minutes, or until hot and bubbly.

Makes 8 servings