Betty's Bacon White Cheddar Mac 'n Cheese



Uploaded on 11 Dec 2011

In this video, Betty demonstrates how to make Bacon White Cheddar Macaroni and Cheese. This side dish is enjoyed by little kids, and big kids, as well! I hope you can use it for you Christmas table!

Ingredients:

8 oz. elbow macaroni
water, salted with 1 tablespoon salt
4 tablespoons butter or margarine
1/4 cup flour
2 cups milk (I use skim milk.)
2 cups white cheddar cheese, shredded
1/2 teaspoon salt
5 strips of crisp bacon, crumbled
2 additional strips of crisp bacon for topping, crumbled
approximately 1/3 cup additional shredded white cheddar cheese, for top (optional)
cooking oil spray

Fill a large pot halfway with water and bring it to a boil. Add 1 tablespoon of salt. Place 8 oz. of macaroni in the boiling water. Cook for 8 minutes or until al dente (chewy, but not mushy). In a medium-sized sauce pan over low to medium heat, melt 4 tablespoons butter. Add ¼ cup flour and stir over medium heat until smooth and bubbly. Add 2 cups milk, 2 cups shredded white cheddar cheese, and 1/2 teaspoon salt. Mix thoroughly. Cook and stir over low heat until the mixture is smooth and cooked through. When the macaroni is done, pour it through a colander to remove all the water, and return the macaroni to its original pot. Stir in the white cheddar cheese sauce gently until completely mixed. Add 5 crumbled strips of crisp bacon and stir until combined. Spray an 8-inch by 12-inch Pyrex dish with cooking oil spray and add the prepared macaroni to the dish. Top with an additional 1/3 cup of shredded white cheddar cheese, if desired. Bake at 350 degrees (F) for 30 minutes, or until done to your liking. Sprinkle 2 crumbled strips of crisp bacon over the top of the baked casserole and serve immediately. This is a little twist on regular macaroni and cheese that I hope you enjoy it for Christmas (and all year long!) --Betty