

Jalapeño Bacon Mac & Cheese

Ingredients

1/2 pound bacon
6 large Jalapeños
1 and 1/2 sticks of salted butter
1 cup of all purpose flour
3/4 of a gallon of hot milk
1 pound of Gruyère cheese grated
1/2 pound of white sharp cheddar cheese grated
2 eight ounce packages of soften cream cheese
Panko bread crumbs
Black pepper to taste
1 pound Penne pasta

Directions

Place jalapeños on a cookie sheet and place under the broiler to blacken both sides of the peppers. Place the peppers into a plastic zip lock bag, and let steam for 5 minutes to help the skin remove easily. Remove all blackened skins from peppers and dice up. Put to the side.

Now fry bacon until crispy. In a large pot, melt butter over a medium heat. Now add in flour, and stir over a medium heat for around 5 minutes to cook the flour without browning it. Now start adding in the hot milk. Not all at once. Put about half in and stir it good. It should begin to thicken quite a bit. Add in more milk and continue to do so until it reaches a consistency of pancake batter. Now start adding in the cheeses and melt in to the mixture. Save enough cheese to layer on top later. Now start adding in the soften cream cheese and mix in well. You should now have a very creamy cheese sauce (Mornay sauce). At this point mix in the diced jalapeño peppers and the bacon. Crack fresh black pepper in to taste and mix well. Boil the 1 pound of pasta in salted water for 6 minutes or until al dente. It will finish cooking in the casserole dish in the oven.

Pour the pasta into a casserole dish, and start adding in the cheese sauce and mix in until the pasta is completely covered and swimming in the cheese sauce. Now layer the rest of the reserved cheese on the top. Soak panko bread crumbs in the bacon grease left after frying the bacon, and also top this in with the cheese on top. Place into a 350°F oven, and cook until bubbly and the top is lightly browned. Remove from oven, and serve. Enjoy this delicious Mac & Cheese.