



CREAMY MAC AND CHEESE!

Ingredients

- Boxed Macaroni and Cheese Dinner (Take your pick, any will do. Set the cheese packet aside.)
- 2 Strips of Bacon (or more, I'm not your mom)
- 2 tbsp Unsalted Butter
- 2 tbsp All-Purpose Flour
- 1 tsp Sea Salt
- 1-2 clove BLACK Garlic (Minced Black Garlic is fine if you can't find fresh)
- 1.5 c Milk
- 1 c shredded Mozzarella Cheese (plus a little extra for sprinklin')
- 0.5 c Shredded Parmesan Cheese
- 0.5 c Cream Cheese

Instructions

1. In a large pot, bring 6 cups of water to a boil. Add Macaroni noodles and cook until al dente. Strain.
2. In a skillet or frying pan, fry up bacon, remove to paper towel, reserving rendered fat. Chop.
3. In pot, melt butter and add 1 tablespoon of rendered bacon fat over medium heat. Whisk in flour, garlic and salt. Cook 2 to 3 minutes, constantly whisking, until mixture smells nutty and flour has lightly browned.
4. Add milk to flour mixture, whisking until mixture comes to a boil and thickens. Remove from heat.
5. Add mozzarella, parmesan, and cream cheese, whisking until smooth.
6. Stir in drained macaroni then transfer to baking dish.
7. Top with extra mozzarella and bacon, then broil until cheese has browned.
8. Enjoy!
9. Remember that cheese powder? Toss it on some popcorn for a delicious snack, or throw it away.

