

Mac & Cheese with Bacon & Chipotle

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Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

1 box (16 oz) elbow macaroni or other short pasta

1 stick (1/2 cup) unsalted butter

7 tablespoons all-purpose flour

2 cups half-and-half

3 cups whole milk

1 teaspoon salt

1/4 teaspoon pepper

1 tablespoon spicy brown mustard

1 package (8 oz) Mexican-blend cheese, divided

3 tablespoons chopped chipotle chiles in adobo

6 slices cooked bacon, cut into 1-inch slices

Preheat oven to 350 degrees.

Coat a baking dish with cooking spray.

Cook the macaroni in a large pot of boiling, salted water until al dente. Drain and return to the pot.

Meanwhile, in a large saucepan, melt the butter over medium heat.

Add the flour and cook for 1 minute.

Whisk in the half-and-half, milk, salt, pepper, mustard and one-half the cheese.

Cook, stirring, for 5 minutes or until thick.

Pour the sauce over the macaroni.

Stir in the chiles, bacon and remaining cheese. Mix well.

Transfer the mixture to the baking dish.

Bake for 45 minutes or until very hot.

Broil for 1 minute to brown the top, if desired.

Per Serving (excluding unknown items): 210 Calories; 17g Fat (72.0% calories from fat); 5g Protein; 10g Carbohydrate; trace Dietary Fiber; 48mg Cholesterol; 389mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 3 Fat.