Jalapeno Bacon Macaroni and Cheese topped with Cheetos

Description

I'm going to have to insist that y'all try this recipe. It's a keeper. I only added 1 seeded jalapeno and couldn't taste it at all. I'd bump it up to 2 or leave some seeds in for an extra kick, but I'm going to write the recipe as I made it. Just adjust to your liking! This also feeds a small army, so feel free to halve the recipe or plan to reheat the leftovers for lunch the next day.

Summary

Yield: 16
Source: Buns in My Oven
Prep Time: 1 hour
Category: Pasta
Cuisine: American
Tags: pdf, new

Ingredients

- 16 oz large elbow macaroni
- 6 slice bacon, diced and fried
- 1 jalapeno, seeded and minced or use a can
- 6 tbsp butter
- 4 tbsp flour
- 2 cup milk
- 1 cup Cream
- 1 tsp salt
- 2 1/2 cup shredded cheddar cheese
- 2 cup gruyere, grated
- 1/2 cup cheetos crushed

Instructions

Bring a large pot of water to a boil and cook the noodles according to package directions, removing them from the water 1 minute before the package states for al dente.

Preheat the oven to 350 degrees and butter a 2.5 quart baking dish.

In a large sauce pan, melt the butter over medium heat.

Add the jalapeno and cook for one minute.

Whisk in the flour and cook for 1-2 minutes or until flour has browned a bit.

Pour in the milk, cream, and salt and continue cooking, whisking constantly, for 3 minutes.

Slowly add the cheese a handful at a time, stirring to melt completely before each new addition.

When cheese is completely melted, add the bacon and drained macaroni to the cheese sauce and stir to coat completely.

Pour the macaroni and cheese into the prepared baking dish and top with the crushed Cheetos.

Bake for 25 minutes.