



Mac & Cheese Cups with Buttery Bacon Crumble

Makes: 18 individual servings

Prep Time: 5 minutes Cook Time: 40 minutes

Total Time: 45 minutes

- 1 pound macaroni pasta

Topping:

- 30 Ritz crackers (butter crackers)
- 5 bacon slices, cooked
- 1/2 cup freshly grated Parmesan cheese

Cheese Sauce:

- 1/4 cup unsalted butter
- 1/4 cup flour
- 2 & 1/2 cups whole milk, warmed
- 2 cups grated sharp cheddar cheese
- 2 cups grated milk cheddar cheese
- 2 cups grated Swiss cheese
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- Pinch cayenne pepper

Preheat oven to 350°F. Coat 18 (3x2-inch deep) individual ramekins or one 13x9-inch baking dish with non-stick cooking spray. In a large pot of lightly salted water, cook pasta until just tender. Drain well and set aside.

For the topping, in a medium bowl, coarsely crumble crackers and bacon together. Mix in Parmesan cheese and toss to combine. Set aside.

In a large saucepan, melt butter over medium-low heat. Remove from heat and whisk in flour until smooth. Return to heat and whisk constantly for 2 minutes. Pour in the milk, whisking constantly for 5 minutes, until mixture has thickened and coats the back of a spoon.

Remove from heat and stir in the sharp cheddar, mild cheddar, Swiss cheese, salt, pepper and cayenne. Return to heat and stir just until cheese melts. Remove from heat and add cooked pasta and stir to combine. Transfer to prepared baking dishes and top with bacon and cracker crumble. Bake for 15 minutes (20 minutes for 13- x 9-inch baking dish) until golden on top and heated through.

Recipe from Lick Your Plate