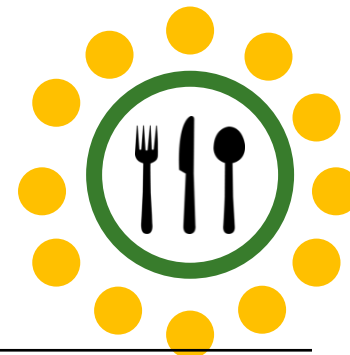


## recipe of the week:

### *Bacon Mac-n-Cheese Bites*



ingredients:	directions:
½ pound whole-elbow macaroni	1. Preheat the oven to 425°F. Brush the wells of four 12-cup, nonstick mini muffin tins with melted butter. Sprinkle with 2 tablespoons of the parmesan cheese, pressing it up the sides of the wells.
1 ½ tablespoons unsalted butter, plus melted butter greasing the tins	2. In a large pot of boiling salted water, cook the macaroni until al dente, about 5 minutes. Drain, shaking off the excess water.
¼ cup freshly grated Parmigiano-Reggiano cheese	3. Meanwhile, in a large saucepan, melt the 1 1/2 tablespoons of butter over medium heat. Whisk in the flour and cook for 2 minutes. Whisk in the milk and cook, whisking constantly, until boiling and thickened, about 5 minutes. Add the cheddar and American cheeses and whisk until melted. Off the heat, whisk in the egg yolk and paprika. Fold in the bacon and macaroni.
2 tablespoons all-purpose flour	4. Fill the wells of the muffin tins to the top with macaroni, using damp fingertips to pack the macaroni into the tins. Sprinkle the remaining parmesan on top.
¾ cup whole milk	5. Bake the mini macs in the upper and middle thirds of the oven for about 10 minutes, until golden and sizzling, rotating the pans halfway through cooking. Let cool for 5 minutes. Using a spoon, carefully loosen the mini macs, transfer to a platter and serve.
4 oz. cheddar cheese, shredded (about 1 packed cup)	
4 ounces deli-sliced American cheese, chopped	
1 large egg yolk	
¼ teaspoon smoked Spanish paprika	
2 slices thick-cut bacon (about 3 ounces), cooked and chopped	

Presented by:

