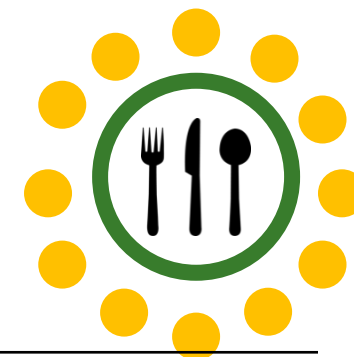


## recipe of the week:

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



| <b>ingredients:</b>   | <b>directions:</b>  |
|---|---|
| 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:**

