

Broccoli and Bacon Mac n' Cheese



Ingredients

- 1 # short pasta, preferably some with twists in it
- 2 oz. unsalted butter
- 2 oz. flour
- 3 cups milk
- 4 strips bacon
- 6 oz. processed cheese
- 8 oz. cheddar cheese
- 2 oz. parmesan cheese
- ¼ tsp. salt
- ¼ tsp. ground black pepper
- 8 oz. minimum broccoli florets
- 2 dash Worcestershire sauce
- 2-3 dashes hot sauce

Procedure

1. Cook pasta according to package instructions, minus one minute of cooking time. Drain well and set aside.
2. In a 2-quart sauce pan melt butter over medium heat. Add flour and whisk well. Cook while whisking 1 minute. Add milk slowly while whisking to prevent lumps forming.
3. Cook sauce for 3 minutes over low heat while stirring frequently to prevent burning. Taste sauce. If it still tastes starchy, cook for a few seconds more. If the sauce is very lumpy, strain out any lumps.
4. Add cheeses, and seasonings while sauce is still hot. Stir well, then toss in pasta.
5. Bring a pot of water to a boil with a large pinch of salt. Cut the broccoli into large florets. If you are using the stems, peel them first, then slice into small pieces. Cook the broccoli for approximately 2 minutes, or until desired texture. Drain well, and mix into pasta.
6. Slice the bacon into small strips. Put into a cold sauté pan. Turn to medium high heat and cook until crispy stirring frequently. Drain off fat. Mix into pasta.
7. Toss pasta, sauce, bacon and broccoli together. Taste and adjust seasonings.

Serves 6-8 people

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