

Ingredients

- Salt & Pepper
- 1 lb. package elbow mac
- 1/2 pound cooked, diced bacon
- 1 bunch green onions sliced on a bias
- 5 tablespoons unsalted butter
- ¼ cup flour
- 1 quart and 2 cups heavy cream
- 1/2 cups grated Asiago cheese, shredded
- 1/2 cup crumbled blue cheese
- 1 cup Monterey Jack, shredded
- 1 cup Sharp Cheddar, shredded
- 1 4oz. package cream cheese, cut into small squares
- 1 teaspoon Old Bay seasoning
- 1 teaspoon Red Hot

Directions

Cook your elbow mac to al dente, drain and set aside

Render bacon in a heavy stock pot until crisp. Remove bacon with a slotted spoon and set aside. Keep heat at medium low. Add butter to bacon drippings and melt butter. Slowly add flour while whisking constantly. When flour is completely mixed in (no lumps) add the cream while continuing to whisk. Add old bay. Continue whisking until mixture is hot and starting to bubble.

Return cooked elbow mac to stock pot. Turn heat to low. Add cheeses (reserve a little asiago) all at once and stir vigorously with a wooden spoon until creamy. Turn heat to lowest setting and add lid to pot.

Leave lid on for 10 minutes, stirring occasionally.

Remove lid. Stir in Red Hot, salt & pepper to taste, ¾ of the bacon and ¾ of the green onions. Serve in a large bowl or plate and garnish with the remaining bacon, green onions and shredded asiago.

For Pancakes

Add 2 cups of left over warm mac & cheese to 3-4 cups of mixed standard pancake batter. Heat a large sauté pan or griddle and scoop ½ cup of mixed mac & cheese pancake batter onto hot cooking surface. Cook as you would any pancake. Garnish with a little dollop of sour cream, diced bacon and sliced green onions.