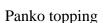
## **Bacon Jalapeno Mac & Cheese**

- 8 ounces pasta
- 1/2 lb. bacon
- 1 or 2 jalapenos, diced
- 3 Tablespoons butter
- 1/3 cup flour
- 3 cups half/half
- 2 cups cheddar cheese, shredded
- 1 cup pepper jack cheese, shredded
- 1 cup Mozzarella cheese, shredded
- 1 teaspoon pepper, or to taste
- 1 teaspoon salt, or to taste



- 3/4 cup Panko bread crumbs
- 1/4 cup shredded Parmesan
- 3 Tablespoons butter
- 1. Preheat oven to 350 degrees.
- 2. Cook pasta two minutes under al dente.
- 3. Stir together topping ingredients and set aside.
- 4. Chop bacon into small pieces and cook until crispy. Drain on paper towels.
- 5. In the same skillet, drain all but three tablespoons of bacon fat. Add butter, diced jalapenos and cook a minute or two until soft. Add flour and whisk together about 30 seconds to cook flour. Reduce heat, add half/half and whisk until smooth, without clumps.
- 6. Turn off heat, add cheeses and bacon and whisk until combined. Add cooked pasta, salt and pepper to taste to the cheese sauce.
- 7. Pour mixture into baking dish, or leave in leave in cast iron skillet to bake if it fits.
- 8. Bake for 20 minutes until top is golden.

