

DOUBLE-SMOKED BACON & CARAMELIZED ONION MAC 'N' CHEESE

Recipe by: Chef David Sider

prep time

20 mins

cook time

20 minutes

serves

4 to 6

things you need

2 cups

Macaroni, dried

1 1/2 cups

Double Smoked Bacon, diced and cooked

4

Onions, thinly sliced

3 tbsps

Butter

3 tbsps

All-purpose flour

4 cups

Whole milk

2 cups

Aged Cheddar

Salt & Pepper

To taste



here's how

- 1 Add the bacon to a dry pan and cook over medium-low heat until crisp. Drain the fat and dry the bacon well. Reserve.
- 2 Heat a pan over medium heat. Add the onions and season lightly with salt. Reduce the heat to medium-low.
- 3 Cook the onions until all liquid is gone and they are evenly caramelized, approximately 90 minutes.
- 4 Melt the butter in a pot over medium heat and add the flour to form a roux.
- 5 Cook for approximately 5 minutes, stirring regularly.
- 6 Add the milk to the pot in 3-4 stages, whisking vigorously to ensure the sauce stays smooth. Finish the sauce with the aged cheddar. Heat the sauce over medium-low heat.

Bring a pot of salted water to the boil. Cook the macaroni until tender and drain. Add the cooked macaroni to the sauce along with the caramelized onion and bacon. Season to taste and serve.

helpful tips

