

# **Bomb** Bacon 4 Cheese New York Mac and Cheese

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Recipe developed by: *Morrisville-Eaton High School*

This homemade macaroni and cheese is a decadent treat with its creamy sauce made of locally produced dairy products. Smoked gouda cheese and crisp, smoky bacon add the perfect level of richness and texture to each bite. Garnish with slices of New York State apples for a tasty addition to your *Friendsgiving* celebration!

**Prep Time:** 10 minutes

**Cook Time:** 15 minutes

**Total Time:** 25 minutes

## **Ingredients:**

1 lb. medium pasta shells

3 Tbsp. Cabot unsalted butter

3 Tbsp. all-purpose flour

2 cups Trinity Valley whole milk, well-shaken

¼ tsp. salt

1/8 tsp. black pepper

½ tsp. garlic powder

½ tsp. dry mustard powder

¼ tsp. onion powder

4 oz. Yancey's Fancy smoked gouda cheese, shredded

5 oz. Adam's Reserve extra sharp cheddar cheese, shredded

4 oz. Cabot monterey jack cheese, shredded

4 oz. Cabot colby jack cheese, shredded

¼ cup Hood sour cream

¼ cup Cabot Greek yogurt

½ pound hickory smoked bacon, cooked crisp and chopped

2 New York State apples, cored and sliced (optional)



**Directions:**

1. In a large pot of salted, boiling water, cook the pasta shells until tender (approx. 10 minutes).
2. In a medium saucepan over medium heat, melt the butter.
3. Add the flour and cook, whisking constantly, for 30-60 seconds, until the mixture is smooth.
4. Slowly pour in the milk, whisking constantly while pouring to avoid lumps.
5. Cook over medium heat, stirring constantly for 2-3 minutes, or until the sauce is thickened slightly.
6. Lower the heat to medium low and stir in the salt, pepper, garlic powder, dry mustard powder, and onion powder.
7. Slowly add each of the four cheeses, a handful at a time, stirring constantly and letting it melt into the sauce before adding more.
8. Stir in sour cream, Greek yogurt, and cooked bacon.
9. When the pasta is cooked, drain the water, and pour the cheese sauce over top of the shells.
10. Stir to coat the shells in the cheese sauce and serve immediately with apple slices.
11. Garnish with fresh parsley.