

B.I.G. J.I.M.'s  
Mac -n- Cheese  
(B.I.G. J.I.M. is an acronym for our students name)

**Ingredients**

1 Pound Elbow Pasta  
½ Cup Unsalted Butter  
½ Cup Flour  
1 ½ Cups Milk  
2 ½ Cups Half & Half  
2 Cups Cheddar Cheese  
2 Cups Colby Jack Cheese  
2 Cups Mozzarella Cheese  
½ Tsp Salt  
½ Tsp Pepper  
¼ Tsp Paprika  
½ Pound Bacon

## Steps

Pre heat oven to 350 degrees.

Boil the pasta, drain.

Make the cheese sauce by combining a fat (butter), and starch (flour), then whisking in the milk products.

Cook the sauce until it's nice and thick.

Add in shredded cheeses, stir well.

Combine cheese sauce with cooked pasta.

Transfer half of the mac and cheese to a baking dish, sprinkle with more shredded cheese.

Cook your bacon and chop it up, mix it in your pasta. Save a little for the top.

Top with the rest of the mac and cheese, top with more shredded cheese. Toss extra bacon on top!

Bake for 15 minutes in 350-degree oven. Eat up and enjoy!