

4 Cheese Burger Mac & Cheese with Cheesy Cheetos Dust

Ingredients:

- 16 oz elbow macaroni
- 1 Tb olive oil or butter
- 6 Tb unsalted butter
- ⅓ C all purpose flour
- 3 cups milk, preferably whole
- 1 cup heavy cream
- 1.5 cups shredded sharp cheddar cheese
- 1.5 cups cup shredded extra-sharp cheddar cheese
- 1 cup shredded Gruyere
- 1 cup shredded Gouda
- Salt and pepper to taste
- 1 Tb oil
- 1 lb ground beef
- 2 cups Cheetos, any style
- 1 cup Goldfish crackers

Instructions:

1. Bring a large pot of salted water to a boil. Add elbow macaroni and cook to al dente according to package directions. Drain, then place in a large bowl. Drizzle with olive oil or butter and stir to coat the pasta and keep it from sticking.
2. While the macaroni is cooking, heat 1 Tb oil in a large skillet over medium heat. Add ground beef & cook until browned.
3. Place Cheetos and Goldfish crackers in a resealable plastic bag and crush with a rolling pin or your hands until fine.
4. In a large saucepan over medium heat, melt butter.
5. Whisk in flour & keep whisking for about 1 minute, until the mixture is golden brown and bubbling.
6. Gradually whisk in the milk and cream until the mixture is smooth. Continue to whisk until the mixture is almost at the boiling point. Whisk in salt and pepper.
7. Add 3 cups of the cheese and whisk until smooth. Add the rest of the cheese and whisk until the sauce is smooth and thick.
8. Add the cheese sauce to the macaroni and stir.
9. Add the ground beef to the macaroni and cheese.
10. Serve with cheesy Cheeto/Goldfish dust sprinkled on top.