

Recipe for Raining Bacon

Ingredients

- 8oz Colby Jack Cheese
- 8oz Sharp Cheddar Cheese
- 2 cans of cheddar cheese soup
- whole milk - about 20oz / 2 cans worth
- 2 boxes (2lbs) of Rotini Pasta
- 2 cups of bacon bits (precooked bacon)

Step 1 - Cook the pasta following the instructions on the box. When done cooking rinse very well in cool water and set aside. The rinse will prevent the pasta from becoming sticky.

Step 2 - Pour the cans of cheese soup in the crock pot and add in the milk. Warm on medium heat until the soup can be mixed into the milk.

Step 3 - Shred the blocks of cheese.

Step 4 - Add the pasta into the crock pot and mix to coat the pasta. Add in the shredded cheese one handful at a time, while gently folding it in with the spoon.

Step 5 - cook on medium heat until the shredded cheese has melted. Then fold in the bacon bits,

Can be served right away, kept warm in the crock pot on low heat, or refrigerated and rewarmed to serve later.