

## **BBQ Bacon Mac and Cheese**

**This is a recipe revised from a recipe I have used for years from taste of home magazine.**

### **Ingredients:**

1 package(7 ounces) elbow macaroni

4 tablespoons butter or margarine

3 tablespoons all purpose flour

4-5 slices of bacon,cooked,drained and chopped

4-5 tablespoons **KOSS SAUCE**

1 package (8ounce) cream cheese ,cubed

2 cups (8ounces) shredded cheddar cheese

2 teaspoons spicy brown mustard

1/2 teaspoons salt

1/4 teaspoon pepper

### **Directions:**

Cook macaroni according to package directions. Meanwhile, melt 4 tablespoons butter in a large saucepan. Stir in flour until smooth. Gradually add milk. Bring to a boil;cook and stir for 2 minutes. Reduce heat ,add cheeses, mustard,salt and pepper . Stir until cheese is melted and sauce is smooth. Drain Macaroni:add to the cheese sauce and stir to coat.Transfer to greased shallow 3 qt. baking dish. Top with chopped bacon. Bake uncovered at 400 degrees for 15-20 minutes or until golden brown. Remove from oven and drizzle on **Koss Sauce**.