

BBQ MAC AND CHEESE

INGREDIENTS

16 oz. pasta (shells or elbows) your choice-cooked according to directions on package
1 # bacon cooked and crumbled
1 medium onion chopped
4 Tbsp. butter
1/4 cup flour
1/4 tsp. Cookies Flavor Enhancer and all purpose seasoning
2 cup milk
2 cup shredded gouda cheese
1 cup shredded cheddar cheese
1 cup Cookies Sweet N Spicy bbq sauce
3/4 cup coarse bread crumbs

METHOD

Preheat oven to 350 degrees. Saute onion in saucepan over medium heat until tender. Add flour and Cookies Flavor Enhancer and blend for one minute. Stir in BBQ sauce and slowly add milk. Cook till slightly thickened. Stir in one cup Gouda cheese and the cheddar cheese over medium heat until melted. Add this sauce and crumbled bacon to the pasta and mix well. Place in large casserole dish. Top with remaining Gouda cheese. Sprinkle on the bread crumbs. Bake in oven for 20-25 minutes till heated thru.