

BOURBON-CANDIED BACON MAC & CHEESE

Serves: 4

Prep Time: 25 minutes


Cook Time: 25 minutes






White Cheddar Mac & Cheese with Bourbon-Candied Bacon is a decadent and delicious dish that is perfect for a special occasion. The creamy mac and cheese is made with white cheddar cheese and is topped with crispy, bourbon-candied bacon. The combination of flavors is simply irresistible.



INGREDIENTS

- 1 pound Gordon® Choice White Cheddar Macaroni & Cheese
- 1/4 cup Jack Daniel's bourbon
- 1/2 cup brown sugar
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon black pepper
- 12 slices thick-cut bacon

Product	Description	Item #	Pack Size
Gordon® Choice White Cheddar Macaroni & Cheese	Made with pipette pasta, this mac and cheese is bursting with creamy, premium sharp cheddar flavor. 	850420	3/5 lb

 Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

INSTRUCTIONS

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a baking sheet with parchment paper.
3. In a small bowl, combine brown sugar, bourbon, paprika, and black pepper.
4. Spread bacon slices out on prepared baking sheet.
5. Brush each slice of bacon with the brown sugar mixture.
6. Bake in preheated oven for 15-20 minutes, or until bacon is crispy and browned.
7. Transfer mac and cheese to a greased 9x13 inch baking dish. Sprinkle with bacon and bake in preheated oven for 20-25 minutes, or until bubbly and heated through.
8. Let mac and cheese cool for 10 minutes before serving.

Gordon®
FOOD SERVICE

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