

Macaroni and Cheese: As Spicy As You Like It!

*We like spicy flavors, so Randy developed this macaroni and cheese recipe to satisfy our taste buds. It's rich and creamy and oh so spicy! If you love rich and creamy but desire less of a hot kick, just follow the **Additions/Options** notes below. Have fun with this recipe and adjust it until it's just right for you!*

Preparation Time: *Plan on at least an hour the first time you make it.*

Baking Time: *45 minutes*

Yield: *12-15 servings*

Ingredients:

- ☐ 8 ounces Sharp cheddar cheese, grated, divided
- ☐ 8 ounces pepper jack cheese, grated
- ☐ ½ cup minced onion
- ☐ 4 cloves minced garlic
- ☐ 1/3 cup cooked bacon, diced
- ☐ 1-3 Chipotle peppers in adobo sauce, diced
- ☐ 1 box (16-ounce) elbow macaroni noodles, cooked
- ☐ ½ cup unsalted butter
- ☐ 1 can (12 ounce) evaporated milk
- ☐ 1 teaspoon Worcestershire sauce
- ☐ ¼ teaspoon Liquid Smoke
- ☐ 1 tub (7.5 ounce) spicy jalapeño cream cheese spread
- ☐ 1 jar (22 ounce) Ragú Double Cheddar Sauce
- ☐ 2 Tablespoons Wondra Quick Mixing Flour
- ☐ Salt and pepper to taste
- ☐ 3-4 Tablespoons breadcrumbs, or to taste

You will need a large pot (4-5 quarts), a large saucepan or Dutch oven, a small saucepan, a large bowl and a 9"X13" casserole dish. A large colander for draining the macaroni is helpful.

Directions:

- 1) Prepare the grated cheeses, onion, garlic, bacon and chipotle peppers and set them aside before cooking the macaroni. Have all the other ingredients ready to go as well.
- 2) In the large pot, cook the macaroni according to the package directions until it is tender, but still firm, about 7 minutes. Drain well.
- 3) Preheat the oven to 350°. Spray the casserole dish with cooking spray.
- 4) Melt the butter in the large saucepan or Dutch oven. Add the onion, garlic, bacon and peppers and sauté until the onion is translucent, about 5 minutes.
- 5) Meanwhile heat the evaporated milk in the small saucepan, but do not let it boil.
- 6) Whisk the Wondra into the butter mixture a little at a time, about 3 minutes, until smooth.
- 7) Whisk in the hot milk, Worcestershire sauce and Liquid Smoke. Simmer, while whisking, until thickened.
- 8) Stir in the cream cheese spread, Ragú Double Cheddar Sauce, 5 ounces sharp Cheddar cheese and all Pepper Jack cheese. Add your salt and pepper to taste.
- 9) In the large bowl (or in the large saucepan Dutch oven if there's enough room) mix the macaroni and prepared sauce until well blended.
- 10) Pour the macaroni mixture into the 9"X13" casserole dish.
- 11) Sprinkle breadcrumbs and 3 ounces shredded cheddar cheese on the top.
- 12) Cover with aluminum foil and bake for about 20 minutes.
- 13) Remove the aluminum foil and bake for an additional 25 minutes or until the casserole reaches 165°.

Substitutions:

- You can use all-purpose flour instead of Wondra, but you'll need to check for lumps as you whisk the mixture.

Additions/Options:

- For a less spicy mac and cheese, use plain Monterey Jack instead of Pepperjack, plain cream cheese spread instead of spicy jalapeño, and leave out the chipotle peppers.
- Try other flavors of cream spread such as garlic and herb to create your own favorite mac and cheese dish.
- You can use packaged shredded cheese rather than grating it yourself.