



# Bacon Cheesy Mac



1 BATCH | TOTAL TIME 1 HOUR 30 MINUTES

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## INGREDIENTS

1 tablespoon vegetable  
or olive oil, 1 turn of the  
pan in a slow stream  
2 tablespoons butter  
3 tablespoons flour  
1 1/2 cups whole or 2  
percent milk  
3 cups shredded white  
Cheddar cheese  
1/2 teaspoon nutmeg,  
ground or freshly grated  
1/4 teaspoon ground  
cayenne pepper, a couple  
pinches  
Salt  
1 pound elbow macaroni,  
al dente, with a little bite  
to it  
2 cups Trucker Treats  
Bacon Cheeseburger  
Pretzels

## DIRECTIONS

- Before getting started, place the pretzels in a gallon bag. Use a rolling pin and crush the pretzels to small pieces for the topping.
- Heat a medium, deep skillet over medium heat. Add oil and butter. When butter melts into the oil, add flour and combine. Gently cook, whisking flour and butter together, until smooth and flour has had a chance to cook, about 3 minutes.
- Slowly add milk while continuing to whisk. Gently bring milk to a bubble while stirring frequently. Allow the milk to thicken a bit, then stir in 2 cups of shredded White Cheddar cheese a handful at a time. Season sauce with nutmeg and cayenne. Taste and add a little salt. Add cooked pasta to sauce and coat completely by folding in the cheese sauce.
- Transfer to a baking dish and top with the remaining cheese and crushed pretzels. Place baking dish under a hot broiler and brown for 2 minutes.