

**May 30, 2018**  
**B & B Macaroni & Cheese**



**Ingredients:**

- 1 16 oz. box of elbow macaroni (about 6 cups)
- 1 12 oz. bag of frozen cut broccoli
- 8 slices of bacon
- ½ c. of chopped onions
- 6 Tbsp. all-purpose flour
- 1 tsp. salt
- ½ tsp. pepper
- 4 c. milk
- 12 oz. shredded white or regular Cheddar cheese (3 cups)
- 8 oz. Mozzarella cheese (2 cups)
- 20 round buttery crackers, coarsely crushed



**Directions:**

1. Heat oven to 350°. Coat a 13x9” (3 quart) glass baking dish with cooking spray. Cook and drain macaroni as directed on package.
2. Meanwhile, cook broccoli as directed on package.
3. In 4-quart dutch oven, cook bacon until crisp; drain on paper towels. Crumble bacon; set aside. Reserve 2 Tbsp. Drippings. Cook chopped onions in bacon drippings over medium heat, stirring occasionally, until translucent and tender. Once onions are cooked, stir in flour, salt and pepper. Cook and stir until mixture is smooth and bubbly. Gradually add milk, stirring constantly until mixture boils and thickens.
4. Remove from heat. Add 2 c. of the Cheddar cheese and the 2 c. Mozzarella cheese; stir until melted. Stir in cooked macaroni and broccoli and crumbled bacon. Spoon mixture into baking dish. Sprinkle with crushed crackers and remaining 1 c. Cheddar cheese.
5. Bake uncovered 15 minutes or until bubbly and cheese is melted.

Recipe yields large quantity!

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