



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH CHEF SETH WILLIAMS

JALAPENO AND BACON MAC N CHEESE

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| 1 pound short pasta of choice (elbow, shells, penne, etc.) | 3 tablespoons flour |
| 4 strips bacon, diced | 2 ½ cups whole milk |
| 2 tablespoons butter | 2 cups shredded sharp cheddar cheese |
| 1 onion, finely diced | 1 cup shredded Monterey Jack cheese |
| 2 jalapeno peppers, sliced (seeded if you like less heat) | Salt and pepper, to taste |
| 2 garlic cloves, grated or pressed | Panko breadcrumbs |
| | ½ block Velveeta cheese (cubes) |

1. Bring a large pot of water to a boil. Salt the water liberally and then cook the pasta to al dente, according to the package directions. Drain and set aside.
2. While the pasta is cooking, crisp the bacon in a large cast iron skillet. Remove the bacon and reserve.
3. To the bacon drippings, add the butter and when melted, add the onions and jalapenos. Cook for a couple of minutes or until softened. Add the garlic and stir to combine.
4. Whisk the flour into the pan and cook for 1 minute. Whisk in the milk very slowly, and then bring the mixture to a gentle simmer, stirring frequently. Cook until it thickens enough to coat the back of a spoon.
5. Add in the grated cheeses and Velveeta and stir until melted and creamy. Season to taste, with salt and pepper. Add the bacon and the pasta and toss to coat everything in the sauce.
6. Top the pasta with breadcrumbs and drizzle lightly with oil. Place under the broiler for 1 minutes, watching closely, until the breadcrumbs are toasty and golden. Serve immediately.