

## BEER MACARONI & CHEESE RECIPE

### INGREDIENTS

- 1 package (16 ounces) elbow macaroni
  - 1/4 cup butter
  - 2 garlic cloves, minced
  - 1/4 cup all-purpose flour
  - 1 tablespoon ground mustard
  - 1 teaspoon salt
  - 3/4 teaspoon pepper
  - 2-1/2 cups 2% milk
  - 3/4 cup amber beer
  - 1/4 cup heavy whipping cream
  - 3 cups shredded cheddar cheese, divided
  - 2 cups shredded fontina cheese
  - 2 tablespoons grated Parmesan cheese, divided
  - 2 tablespoons minced chives
- 
- 5 bacon strips, cooked and crumbled

### DIRECTIONS

Cook macaroni according to package directions for al dente.

Meanwhile, in a Dutch oven, heat butter over medium-high heat. Add garlic; cook and stir for 1 minute. Stir in the flour, mustard, salt and pepper until smooth; gradually whisk in the milk, beer and cream. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat. Stir in 2 cups cheddar cheese, fontina cheese and 1 tablespoon Parmesan cheese until melted. Add chives.

Drain macaroni; stir into sauce. Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheddar and Parmesan cheeses.

Bake, uncovered, at 400° for 15-20 minutes or until golden brown and heated through. Top with crumbled bacon. Let stand for 5 minutes before serving. **Yield:** 12 servings.

Originally published as Beer Macaroni & Cheese in Taste of Home February/March 2013