



# Noreen's Kitchen

## Bacon Cheeseburger Mac

### Ingredients

2 pounds ground chuck	2 cups shredded cheddar cheese
1 1/2 cups onion, chopped	2 tablespoons flour (optional)
3 cloves garlic, minced	1 teaspoon onion powder
1 pound macaroni	1 teaspoon garlic powder
4 cups beef stock	1 teaspoon steak seasoning
2 cups milk (3 if you like it super creamy)	1 pound bacon, cooked and crumbled.

### Step by Step Instructions

Brown ground beef in a large, heavy bottomed skillet over medium high heat. Be sure to cook the meat until it actually begins to brown on the bottom of the pan, all the water has cooked out and all that remains is a bit of fat and a good sizzle.

Add onion, garlic and seasonings and stir well to combine.

Add macaroni, beef stock, milk and cheese. Stir well being sure to incorporate everything.

Bring to a simmer.

Reduce heat to medium and place a lid on the pan.

Allow to cook slowly for 15 minutes or until the macaroni is soft and cooked through.

If your mixture looks a little broken, like the fat has not absorbed, add two tablespoons of flour to your pan and stir well.

Turn off heat. Place lid back on the skillet and allow to sit for 5 minutes before serving.

Serve with additional cheese and the bacon for topping if desired.

NOTE: You can choose to stir the bacon into the macaroni mixture after it is cooked. My girls did not want bacon in this so we compromised.

Leftovers can be stored in an airtight container in the refrigerator and should be eaten within five days. This recipe is not recommended for freezing.