

## Macaroni and Cheese

## Serves 1

Ingred	

1 tsp. Extra Virgin Olive Oil

1 oz. Fresh Garlic , chopped

4 oz. Yellow Onions, diced

4 oz. White Vermouth

1 pint Heavy Cream

4 oz. Shredded Cheddar Cheese

4 oz. Cojita Cheese, crumbled

2 oz. Parmesan Cheese, shredded

1/2 tsp. Kosher Salt

1/4 tsp. White Pepper

4 oz. Applewood Smoked Bacon , cooked and diced

1/2 lbs. Elbow Macaroni, cooked

## Directions:

- 1. Heat olive oil in sauce pan.
- 2. Add garlic and onions. Sauté until translucent.
- 3. Add vermouth and reduce by two-thirds.
- 4. Add cream and reduce by half.
- 5. Fold in cheeses until melted. Add salt and pepper.
- 6. Add in macaroni and bacon.
- 7. Remove from heat.
- 8. Chill. Label, date and refrigerate.