

Eggnog Bacon Cheeseburger Mac: The Creamiest Comfort Food Twist You'll Love

Eggnog Bacon Cheeseburger Mac



TIME
2-3 min

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INGREDIENTS

1 lb ground beef ?

1/2 lb bacon, chopped ?

1/2 cup eggnog ?

1/2 cup shredded cheddar cheese ?

1 tbsp Dijon mustard ?

1/2 tsp nutmeg ?

1/2 lb elbow macaroni ?

1 tbsp butter ?

Salt and pepper, to taste

? Ingredient Swaps & Notes:

Ground Turkey or plant-based crumbles work great for a leaner or vegetarian version.

No elbow macaroni? Use shells, penne, or rotini instead.

Swap cheddar with smoked gouda or pepper jack for a fun flavor kick.

Homemade eggnog or a dairy-free version?

Absolutely-just stick to unsweetened or lightly sweetened varieties.

??? Step-by-Step Instructions:

Cook the PastaBring a large pot of salted water to a boil. Cook macaroni according to package instructions until al dente. Drain and set aside.

Crisp the BaconIn a large skillet over medium heat, cook the chopped bacon until crispy. Remove and drain on paper towels. Discard all but 1 tablespoon of bacon fat.

Brown the BeefIn the same skillet, add ground beef. Cook until fully browned, breaking it up with a spoon as it cooks.

Make the SauceReduce heat to medium-low. Stir in Dijon mustard, nutmeg, eggnog, and cheddar cheese. Cook until cheese is fully melted and sauce thickens slightly (about 2-3 minutes).

Combine EverythingAdd the cooked pasta and bacon back into the skillet. Stir to coat evenly. Taste and season with salt and pepper.

Serve HotSpoon into bowls and serve immediately while hot and gooey.

? **Tips for Success:**

Don't overcook the macaroni-al dente holds up better in the cheesy sauce.

Stir frequently once the eggnog is added to avoid curdling.

Add a splash more eggnog or a pat of butter at the end for extra creaminess.

? **Serving Suggestions & Pairings:**

A crisp apple fennel salad or arugula with lemon vinaigrette

Roasted Brussels sprouts or broccoli

A chilled glass of Rainbow Sangria for a sweet, fruity contrast

Or go all out and pair it with a bowl of Beer Cheese Dip as a starter

? **Storage & Leftover Tips:**

Fridge: Store in an airtight container for up to 4 days.

Reheat: Warm gently on the stove or microwave with a splash of milk or eggnog.

Freezer: Not recommended-sauce may separate.

? **More Recipes You'll Love:**

DIRECTIONS

1. **Cook the : Pasta**Bring a large pot of salted water to a boil. Cook macaroni according to package instructions until al dente. Drain and set aside.
2. **Crisp the : Bacon**In a large skillet over medium heat, cook the chopped bacon until crispy. Remove and drain on paper towels. Discard all but 1 tablespoon of bacon fat.
3. **Brown the : Beef**In the same skillet, add ground beef. Cook until fully browned, breaking it up with a spoon as it cooks.
4. **Make the : Sauce**Reduce heat to medium-low. Stir in Dijon mustard, nutmeg, eggnog, and cheddar cheese. Cook until cheese is fully melted and sauce thickens slightly (about 2-3 minutes).
5. **Combine : Everything**Add the cooked pasta and bacon back into the skillet. Stir to coat evenly. Taste and season with salt and pepper.
6. **Serve : Hot**Spoon into bowls and serve immediately while hot and gooey.
7. ? **Tips for Success:** Don't overcook the macaroni-al dente holds up better in the cheesy sauce.
8. Stir frequently once the eggnog is added to avoid curdling.
9. Add a splash more eggnog or a pat of butter at the end for extra creaminess.
10. ? **Serving Suggestions & Pairings:** This rich and comforting dish pairs well with lighter sides like:
11. A crisp apple fennel salad or arugula with lemon vinaigrette
12. **Roasted : Brussels sprouts or broccoli**

13. A chilled glass of : Rainbow Sangria for a sweet, fruity contrast
14. Or go all out and pair it with a bowl of : Beer Cheese Dip as a starter
15. ? Storage & Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
16. Reheat: Warm gently on the stove or microwave with a splash of milk or eggnog.
17. Freezer: Not recommended-sauce may separate.
18. ? More Recipes You'll Love: Craving more fun, comforting, crowd-pleasing meals? Try these:
19. This : Dorito Casserole is My Favorite Weeknight Dinner Shortcut
20. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
21. This : One-Pan Breakfast Bake Will Make You Skip
22. This : Crockpot Nacho Dip Is the Reason I Never Have Leftovers
23. This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
24. ? Final Thoughts: This Eggnog Bacon Cheeseburger Mac is proof that sometimes the most unexpected combinations make the most memorable meals. Whether you're celebrating the holidays or just in the mood for something indulgent, this recipe brings comfort and surprise in every bite.
25. If you try this recipe, leave a comment below or tag @ChefManiac with your version! I love hearing how you make it your own.

SWAPS & NOTES

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Homemade eggnog or a dairy-free version?

TIPS FOR SUCCESS

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