

Eggnog Bacon Cheeseburger Mac: The Ultimate Sweet & Savory Comfort Food

If you're looking to elevate your comfort food game with a unique twist, this



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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

Instructions:

Prepare the Macaroni: Cook the elbow macaroni according to package instructions. Drain and set aside.

Cook the Bacon: In a large skillet, cook the chopped bacon over medium heat until crispy. Remove the bacon and set it aside on a plate lined with paper towels.

Brown the Beef: In the same skillet, add the ground beef and cook until browned. Season with salt and pepper.

Make the Sauce: Lower the heat and stir in Dijon mustard, nutmeg, eggnog, and shredded cheddar cheese. Continue stirring until the cheese melts and the sauce thickens.

Combine Ingredients: Add the cooked macaroni and crispy bacon to the skillet. Stir everything together until the pasta is evenly coated in the sauce.

Serve: Dish up this rich and creamy Eggnog Bacon Cheeseburger Mac while it's hot. Garnish with a sprinkle of nutmeg or extra cheese, if desired.

Tips for a Perfect Dish:

Cheese Variations: Swap out the cheddar for Gruyère or Monterey Jack for a different flavor profile.

Spice it Up: Add a pinch of cayenne pepper or smoked paprika for a kick of heat.

Make it Extra Creamy: Add an extra splash of eggnog if you prefer a saucier mac and cheese.

Why This Recipe Works:

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7. Tips for a Perfect Dish: Cheese Variations: Swap out the cheddar for Gruyère or Monterey Jack for a different flavor profile.
8. Spice it : Up: Add a pinch of cayenne pepper or smoked paprika for a kick of heat.
9. Make it : Extra Creamy: Add an extra splash of eggnog if you prefer a saucier mac and cheese.
10. Why This Recipe Works: The unique addition of eggnog gives this dish a creamy, festive flair that's balanced by the smoky bacon and tangy Dijon mustard. It's a decadent, all-in-one meal that's perfect for cozy nights or impressing guests with something out of

the ordinary.

11. Let me know how this recipe turns out for you, and don't forget to share it with your foodie friends! For more creative and comforting recipes, keep following along!

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