

# Mac and Cheese BITES



## Ingredients:

- 8 oz Old Wisconsin Summer Sausage, diced
- 12 oz elbow macaroni
- 2 tbsp butter
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 3 tbsp all-purpose flour
- 2 cups milk
- 1/4 cup 35% heavy cream
- 1 tbsp Dijon mustard
- 1/4 tsp ground nutmeg
- 1/4 tsp each salt and pepper
- 2 cups shredded aged Cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Swiss cheese
- 1/4 cup canola oil, divided

## Directions:

- Preheat oven to 400 F. Cook macaroni according to package directions; drain and set aside. Grease 15- x 10-inch baking sheet.
- Melt butter in large high-sided skillet or saucepan set over medium heat; cook onion and garlic for about 3 minutes or until softened. Sprinkle in flour. Cook, stirring, for 2 to 3 minutes or until smooth.
- Slowly whisk in milk and cream; bring to boil, whisking constantly. Reduce heat to medium-low; cook, stirring constantly, for about 10 minutes or until thickened. Stir in mustard, nutmeg, salt and pepper. Remove from heat.
- Add Cheddar, mozzarella and Swiss cheese; stir until cheese is melted. Stir in pasta and summer sausage.
- Transfer to prepared baking sheet. Bake for 15 to 20 minutes or until golden and bubbly. Let cool slightly; refrigerate for 2 to 3 hours or until firm. Cut into 48 pieces.
- Heat 2 tbsp oil in large nonstick skillet set over medium heat; cook, in batches, for about 4 minutes per side or until golden brown and crisp, adding oil as needed.

## Notes:

Garnish with 2 tbsp finely chopped chives or parsley if desired. Serve with ketchup, barbecue sauce or heated tomato sauce for dipping.

**Nutritional Facts** Per 1 bite (1/48 of recipe): Calories 100; Fat 6g; Saturated Fat 3g; Cholesterol 15mg; Sodium 135mg; Carbohydrate 7g; Fiber 0g; Sugars 1g; Protein 4g

**Prep Time:** 35 minutes

**Total Time:** 75 minutes (+ 2 hours chilling time)

**Makes:** 48 bites