



S I E R R A  
**GOLD**  
S E A F O O D

*Creamy, cheesy comfort meets indulgence with buttery lobster and crispy bacon.*

## **Bacon Lobster Mac & Cheese**

### **Ingredients:**

- 1 lb elbow macaroni
- 1 lb cooked lobster meat, chopped
- 3-5 slices thick-cut bacon, chopped
- 5 Tbsp unsalted butter
- 3 cloves garlic, minced
- ¼ cup all-purpose flour
- 1 cup heavy cream
- 1 cup whole milk
- 2 cups medium cheddar cheese, shredded
- 2 cups smoked cheddar cheese, shredded
- 1 cup mozzarella cheese, shredded
- 1 tsp salt
- 1 bay leaf

### **For the panko topping:**

- 1½ cups panko breadcrumbs
- 2 Tbsp melted butter

### **Instructions:**

- **Preheat and prepare.** Preheat your oven to 350°F (180°C). Cook the macaroni according to package directions until al dente. Drain and set aside.
- **Crisp the bacon.** In a large skillet, sauté the chopped bacon over medium heat until crispy. Drain the bacon on a paper towel-lined plate, reserving 2 tablespoons of the bacon fat in the skillet.
- **Make the roux.** Melt the 5 tablespoons of butter in the same skillet with the reserved bacon fat. Add the minced garlic and cook for about 1 minute, until fragrant. Whisk in the flour and cook for another minute, stirring constantly.

- **Create the cheese sauce.** Slowly whisk the heavy cream and whole milk into the roux. Add the bay leaf and salt, and continue whisking until the mixture thickens.
- **Melt the cheese.** Reduce the heat to low. Gradually add the shredded cheddar, smoked cheddar, and mozzarella cheeses, stirring constantly until they are fully melted and the sauce is smooth.
- **Combine the ingredients.** Remove the bay leaf. Stir the cooked macaroni, lobster meat, and crispy bacon into the cheese sauce until everything is well-coated.
- **Add the topping.** In a separate bowl, mix the panko breadcrumbs with the melted butter.
- **Bake the mac and cheese.** Pour the mac and cheese mixture into a baking dish. Sprinkle the buttered panko breadcrumbs evenly over the top. Bake for 25–30 minutes, or until the top is golden brown and the cheese is bubbly.
- **Serve.** Let the dish cool for a few minutes before serving. Enjoy this rich and decadent comfort meal.
- **Add the crab:** Gently add the pre-cooked snow crab clusters or claws to the sauce. You can lightly crack the shells beforehand to allow the sauce to penetrate the meat.
- **Heat through:** Toss the crab in the scampi sauce until it is completely warmed through, about 5 to 6 minutes.
- **Add final touches:** Stir in the fresh parsley and season with salt and pepper to taste.
- **Serve:** Transfer the crab and sauce to a warm serving platter. Serve immediately with lemon wedges and a side of crusty bread for dipping or over cooked pasta.