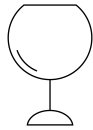


PUMPKIN BACON MAC 'N CHEESE



INGREDIENTS

- 2 cups heavy cream
- 3 Tbsp. butter
- ½ cup sour cream
- 2 cups Gruyere cheese, grated
- 1 cup Parmesan cheese, grated
- ½ cup bacon, cooked and chopped
- ¼ cup [Monin Spiced Pumpkin Purée](#)
- 2 pounds macaroni pasta, cooked
- Panko breadcrumbs (if desired)
- extra cheese for topping (if desired)



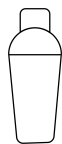
GLASSWARE

Culinary



GARNISHES

No Garnish Needed



PREPARATION

1. Preheat oven to 375° F.
2. In a medium sauté pan, combine the cream and butter over medium heat until reduced by 1/4 and thickened slightly.
3. Stir in the sour cream and bring the mixture back up to temp, then add the cheeses a handful at a time until completely melted and smooth in texture.
4. Once smooth, remove the sauce from the heat and add the bacon and pumpkin puree and combine.

5. Toss the noodles into the sauce and stir to coat completely.
6. Put the mixture into a baking dish and top with desired amount of cheese and panko bread crumbs.
7. Bake the mixture in the oven for 10 minutes or until the topping is golden brown. Remove and serve immediately.