



Sadie's Kitchen Miss FiFi's Mac

Serves 4-6 people

Ingredients

1 pound of cooked pasta-medium shells, elbow, ect. (something that holds the cheese well)

1 cup shredded Swiss

2 cup shredded Gruyere (1 cup for topping)

1 cup shredded Emmental

1/2 cup crumbled bacon

1/2 cup chopped chives (fresh or freeze dried)

1/2 cup white wine

1 cup 1/2 & 1/2

1 cup heavy cream

pinch nutmeg

Bay leaf

salt & pepper

Pour cream & 1/2&1/2 into a medium size heavy saucepan on medium heat.

Add white wine, nutmeg and salt & pepper and bay leaf. As liquid begins to heat (10 minutes) add shredded cheese (except the reversed cup of Gruyere) Stir constantly until cheese melts and creates a cheese sauce. Reduce heat and carfully remove bay

leaf and add pasta, bacon and chives gently mix well. Turn off heat and put into backing dish (around 2-4 inches high) top with the reserved cup Gruyere and a little bacon to garnish. Bake for 15- 20 minutes at 375 until top bubbles. Serve!

(Optional) You can drizzle with some truffle oil when it comes out of oven if you like