Bacon Macaroni and Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

3/4 pound of bacon, diced
1 cup of onions, chopped
1 quart of milk
2 teaspoons of celery salt
1/2 teaspoon of celery salt
1/2 teaspoon of pepper
1/4 teaspoon of Tabasco sauce
2 cups of elbow macaroni
1 cup of cheese, grated
1/2 cup of pimiento, chopped

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Instructions

In a large skillet, cook the bacon and onion over low heat for 15 minutes. Drain drippings. Add milk, celery salt, pepper and Tabasco. Heat to boiling, gradually add macaroni so that milk continues to boil. Simmer, uncovered for 20 minutes, stirring often. Add cheese and pimiento, stir until cheese melts. Serve hot. Serves 4 - 6