

Homemade Mac and Cheese Recipe

1 lb. pasta (16 oz.)

White Sauce:

1/2 cup butter

1/2 cup flour

1 Tbsp. salt

1 Tbsp. pepper

4 cups milk

*5-6 cups cheese (sharp/medium cheddar, or your favorite)

Topping:

2 Tbsp. butter

1/2 cup bread crumbs (we like Panko)

Directions:

1. Pre-heat oven to 325 degrees.
2. Boil your pasta according to the directions on the package. Drain and set aside.
3. In a large saucepan, melt 1/2 cup butter. Add 1/2 cup flour and whisk together for 2-3 minutes on medium heat. Whisk continuously so that the mixture does not burn.
4. Add the salt and pepper. Slowly mix in the 4 cups of milk. Reheat and bring to a nice simmer. Cook for about 5-6 minutes until the white sauce thickens up. Whisk frequently to prevent burning and lumps.
5. Grease a 9 x 13 pan. Pour the cooked pasta into the pan.
6. Grate 5-6 cups of cheese and sprinkle it over the pasta in your pan.
7. Pour the white sauce over the cheese and stir it together to combine.

8. Melt 2 Tbsp. of butter in a small saucepan. Stir in the 1/2 bread crumbs and stir together. Brown the bread crumbs while stirring often to prevent burning.
Remove when most crumbs have turned a nice brown color.
9. Sprinkle the bread crumbs over the Mac and Cheese.
10. Bake for about 15 minutes in a 325 degree oven.
11. Serve up while hot and cheesy!