



Mac and Cheese

Ingredients:

- 2 cups milk
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 (10-oz.) block extra sharp Cheddar cheese, shredded
- 1/2 (16-oz.) package elbow macaroni, cooked
- Package of Ritz Crackers

Directions:

Preheat oven to 400 deg F.

1. Whisk flour into butter: Microwave milk at HIGH for 1 1/2 minutes. Melt butter in a large skillet or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute
2. Whisk in warm milk: gradually whisk in warm milk, and cook, whisking constantly, 5 minutes or until thickened.
3. Whisk in cheese: whisk in salt, black pepper, 1 cup shredded cheese, and, if desired, stir in pasta. Spoon pasta mixture into a lightly greased 2-qt. baking dish; top with remaining cheese and ritz crackers.
4. Bake at 400 for 20 minutes or until golden and bubbly.