

Homemade Mac 'n' Cheese

This creamy recipe will quickly become a family favorite!

Ingredients:

3 tbsp butter

¼ C flour

1 tsp salt

½ tsp dry mustard (or 1 ½ tsp regular mustard)

¼ tsp pepper

2 ½ C milk

2 C cheddar cheese, grated

½ lb Velveeta cheese

1 C mozzarella cheese

1 – 16 oz box elbow macaroni, cooked and drained

Paprika or cayenne to garnish

Directions:

In a large saucepan, melt butter over low heat. Stir in flour, salt, mustard, and pepper until smooth. Little by little, stir in milk until smooth. Stir constantly for 10 minutes on heat until thick and then take off heat. Stir in 1 ½ C cheddar cheese, Velveeta cheese, and mozzarella cheese until melted.

Put cooked macaroni in a greased casserole dish or 13"x9". Pour cheese mixture over and mix well. Sprinkle paprika and ½ C cheddar cheese on top.

Bake at 375° for 20 minutes.

Recipe can be halved.