



Mac and Cheese Henwood Style

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

This is a spiral mac and cheese recipe my family has been using for a long time I'm not sure where it originated from but we definitely enjoy every bite

Ingredients

— - 8 ounces fusilli (spiral) pasta - ¼ cup margarine - 1 tablespoon minced onion - ¼ cup all-purpose flour - 2 cups milk - 4 ounces processed cheese food - ¼ cup blue cheese crumbles - ¼ cup cubed Cheddar cheese - 1 teaspoon salt - 1 pinch ground black pepper - ¼ teaspoon dry mustard

Instructions

1. Bring a large pot of lightly salted water to a rolling boil over high heat. Stir in fusilli and return to a boil. Cook
2. uncovered and stirring occasionally
3. until tender yet firm to the bite
4. about 12 minutes. Drain well in a colander set in the sink. Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a casserole dish. Melt margarine in a large saucepan over medium heat. Add onion and cook until translucent
5. about 5 minutes. Whisk in flour and cook for 1 minute. Slowly whisk in milk until entirely incorporated. Add cheese food
6. blue cheese
7. Cheddar
8. salt
9. pepper
10. and mustard; cook and stir continually until cheeses have melted and mixture is thick. Fold in pasta until coated
11. then pour mixture into the prepared casserole dish. Bake in the preheated oven until the top begins to brown
12. about 20 minutes.