



Simple Macaroni and Cheese

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Quick easy and tasty macaroni and cheese dish Fancy designer mac and cheese often costs forty or fifty dollars to prepare when you have so many expensive cheeses but they arent always the best tasting This simple recipe is cheap and tasty

Ingredients

— - 1 (8 ounce) box elbow macaroni - ¼ cup butter - ¼ cup all-purpose flour - ½ teaspoon salt - ground black pepper to taste - 2 cups milk - 2 cups shredded Cheddar cheese

Instructions

1. Gather the ingredients. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. 8 minutes. Dotdash Meredith Food Studios At the same time
4. melt butter in a saucepan over medium heat. Dotdash Meredith Food Studios Add flour
5. salt
6. and pepper and stir until smooth
7. about 5 minutes. Dotdash Meredith Food Studios Pour in milk slowly
8. while stirring continuously. Continue to cook and stir until mixture is smooth and bubbling
9. about 5 minutes
10. making sure the milk doesn't burn. Dotdash Meredith Food Studios Add Cheddar cheese and stir until melted
11. 2 to 4 minutes. Dotdash Meredith Food Studios Drain macaroni and fold into cheese sauce until coated. Dotdash Meredith Food Studios Serve hot and enjoy! Dotdash Meredith Food Studios Cook's Note You can never have enough cheese
12. and I usually add an extra 1/2 cup without ruining the recipe. Keep a careful eye on the milk when boiling
13. as milk boils fast and burns easily. Burnt milk will show up in the recipe's flavor if overcooked.