

Recipe Name: Mel's Creamy Mac & Cheese

Serves: _____

From: _____

Cook Time: _____

Ingredients

- 1lb Cooked Macaroni
- 1/2 lbs Butter
- 1/2 lbs Flour
- 3 1/2 C. Milk
- 3 C Shredded Sharp Cheddar Cheese.
(Add more if you would like more Creamy)
- 2 Sleeves Ritz Crackers
or Bread Crumbs

Direction

- ↳ Melt Butter over Medium heat
- Add Flour, Whisking constantly (do not allow to Brown) Cook for 1 minute.
- Add milk all at once. Whisk until smooth. Bring to a Simmer, stirring constantly until very thick and Bubbly.
- Cook an additional 10 minutes stirring occasionally.
- Remove from heat, Stir in Cheese.
- Mix in Cooked Macaroni
- transfer to a Buttered 9x13 Baking dish.
- Top with Crushed Ritz Crackers or toasted Bread Crumbs.
- Place Pats of Butter over top.
- Bake in 350° oven for 20-25 minutes or until top is Golden Brown.

Notes: _____