



MAC AND CHEESE

- Cook the macaroni according to package directions.
- While the macaroni is cooking, melt the butter in a large saucepan over medium heat.
- Whisk in the flour and cook for 1 minute, stirring constantly.
- Gradually whisk in the milk, stirring constantly until the sauce is smooth.
- Add the cheese and stir until melted and smooth.
- Season with salt and pepper to taste.
- Drain the macaroni and add it to the cheese sauce.
- Stir to coat.
- Pour the macaroni and cheese into a greased baking dish.
- Bake at 350 degrees F (175 degrees C) for 20-25 minutes, or until heated through and bubbly.