**☆ Emily’s epic mac and cheese ☆**

**Notes:**

* This recipe uses a pressure cooker, I don’t know how you would cook it without one
* All measurements are Australian metric, you will need to convert them to British or American or whatever you use
* If you can, buy the cheese in blocks and shred it yourself, pre-shredded cheese has chemicals in it that stop it from sticking together which also make it not melt together properly
* For the milk, start off with ½ a cup and slowly go up to 1 cup until you reach the desired consistency of the sauce

**Ingredients:**

* 450g macaroni
* 1L chicken stock
* 30g butter
* 1 teaspoon hot pepper sauce
* 1 teaspoon garlic powder
* ½ teaspoon pepper
* ½ teaspoon salt
* 450g shredded cheddar cheese
* 250g shredded mozzarella cheese
* 125g shredded parmesan cheese
* ½ to 1 cup of milk
* Fresh parsley
* ~~The optional special ingredient uwu~~

**Instructions:**

* Put the macaroni, chicken stock, butter, hot sauce, garlic powder, salt and pepper in the pressure cooker
* Close the lid and set to seal. Cook on manual, high pressure for 5 minutes, then release the pressure
* Add ½ a cup of milk and add the cheese gradually in 3 to 4 handfuls, stirring in between each addition until smooth. If the sauce is too thick for your liking, slowly add up to another ½ a cup of milk until the sauce is the consistency you like
* Top with parsley and serve ^w^