HOMEMADE MACARONI & CHEESE

3 tbsp. butter  
1/4 c. flour  
1 tsp. salt  
1/2 tsp. dry mustard  
1/4 tsp. pepper  
2 1/2 c. milk  
2 c. Cheddar cheese, grated  
1/2 lb. Velveeta cheese  
1 c. Mozzarella cheese  
1 (16 oz.) box elbow macaroni

In large saucepan, melt butter over low heat. Stir in flour, salt, mustard and pepper until smooth; take off heat. Little by little, stir in milk until smooth. Stir constantly for 10 minutes on heat until thick; take off heat. Stir in 1 1/2 cups Cheddar cheese, Velveeta cheese and Mozzarella cheese until melted.

Put cooked macaroni in a greased casserole dish, pour cheese mixture over and mix well. Sprinkle paprika and leftover Cheddar cheese on top.

Bake at 375°F for 20 minutes.

Recipe can be halved (and I sincerely recommend it if making for 4 or less). See below for halved.

1 1/2 tbsp. butter  
1/8 c. (4 tablespoons) flour  
1/2 tsp. salt  
1/4 tsp. dry mustard  
1/8 tsp. pepper  
1 1/4 c. milk  
1 c. Cheddar cheese, grated  
1/4 lb. Velveeta cheese  
1/2 c. Mozzarella cheese  
1/2 (16 oz.) box elbow macaroni