

Mac and Cheese

Recipe from: The New Best Recipe, modified by the O'Connor clan

Servings: 6

Amount	Ingredient	Prep Notes
1	Kielbasa	Optional
1 pound	Noodles	
2 cups	Sharp Cheddar	
2 cups	Monteray Jack	
5 tablespoons	Butter	
6 tablespoons	Flour	
1.5 teaspoons	Dry Mustard	
Enough	Powdered Onion	
4 cups	Milk	
4 teaspoons	Dijon Mustard	

- if using, slice and brown the kielbasa. Set aside
- fill pot with water and bring to a boil. Cook noodles to *al dente*
- drain the noodles and set aside. Melt butter in now empty pot, then add the flour, dry mustard, and powdered onion and heat until lightly browned and aromatic
- slowly add the milk to the butter and flour mixture to make a roux. Bring to a boil and simmer until the consistency of heavy cream
- add cheese to the mil mixture and let melt. Stir in the noodles, kielbasa, and **dijon mustard**