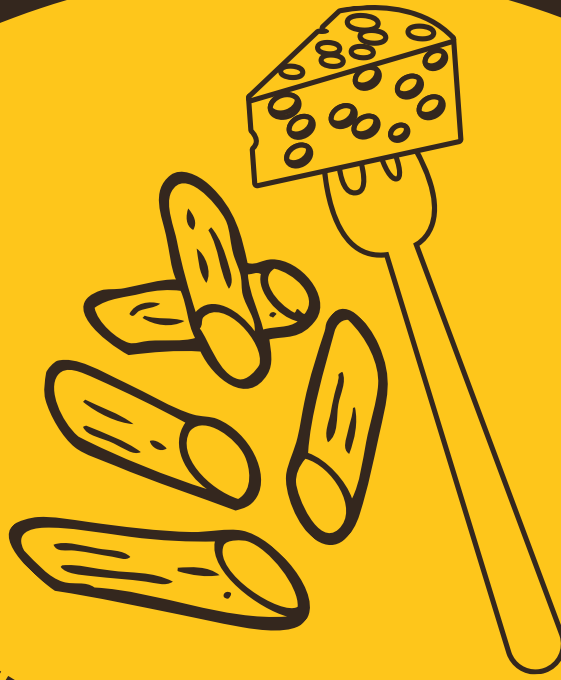


JOIN US FOR

# MAC N CHEESE



VIRTUAL COOKING CLASS

**FUN • FOOD • FRIENDS**

**SUNDAY, AUGUST 15TH, 1PM**

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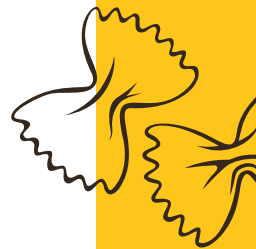
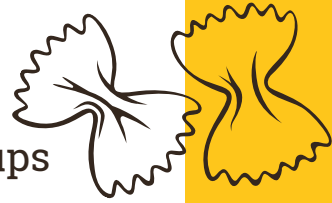




# EVERYONE'S FAVORITE BAKED MAC N CHEESE

## Ingredients & Materials

- 4 cups elbow macaroni
- 1/4 cup butter
- 1/4 cup flour (be sure not to pack)
- 2 1/2 cups whole milk
- 1 teaspoon dry mustard
- 1 pound grated cheddar cheese
- 1 teaspoon kosher salt
- 1 teaspoon Lawry's seasoned salt
- 1/2 teaspoon pepper
- Large pot
- Saucepan
- Measuring cups
- Colander
- Mixing spoon
- Large baking dish



## Recipe

1. Bring a large pot of water to a boil and add 1 heaping tablespoon of salt to the water. Cook macaroni according to package directions (do not overcook because you'll be baking this in the oven later). Once cooked, drain the macaroni and set aside.
2. Melt butter over medium-low heat in a saucepan and sprinkle with flour. Cook for about 5 minutes, stirring constantly.
3. Add milk and dry mustard, stirring constantly for about 5 minutes. It will be thick and creamy.
4. Remove from heat and stir in the grated cheddar cheese until melted. Add the salt, seasoned salt and pepper.
5. Pour in the drained macaroni and stir to combine.
6. Pour entire mixture into a buttered baking dish. (you could make ahead to this point and put it in the refrigerator until ready to bake)
7. Bake at 350 degrees for 20 to 25 minutes until bubbly and beginning to brown.



Optional: Before baking top with additional grated cheddar cheese or panko bread crumbs that have been combined with a bit of melted butter or finely crushed Ritz crackers combined with a little melted butter.

