

Mac and Cheese

Ingredients

- 1 cup uncooked elbow macaroni
- 3 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 3/4 cup milk
- 1/3 cup half and half
- 1 1/4 cup shredded cheddar cheese

Instructions

1. Preheat the oven to 325 degrees and lightly grease a baking dish.
2. Cook the macaroni to al dente, according to package instructions. Drain and set aside.
3. Melt the butter in a medium saucepan over medium heat. Blend in the flour, salt, and pepper. Cook for 2 minutes.
4. Slowly add the milk and half and half, stirring constantly, and cook over medium-low heat for a few minutes until the mixture is just barely thickened. Remove from heat and stir in 1/2 cup shredded cheese, stirring just until melted.
5. Add the cooked macaroni noodles and toss to coat. Pour half of the pasta mixture into the prepared baking dish. Sprinkle 1/2 cup cheese over the top. Add remaining pasta and sprinkle with remaining cheese.
6. Bake for 10 minutes or until the cheese is melted on top.