

MEDICINE KIT MAC-n-CHEESE

GG's Mac N Cheese

Ingredients:

1 lb elbow macaroni or small shells

1 lb Velveta Cheese

5 TBS butter

5 TBS Flour

5 Cups Whole Milk

½ Tsp Dry Mustard

½ Tsp Paprika

Salt and Pepper to taste

Directions:

Preheat oven to 350 degrees

Melt butter and flour in saucepan. Sitr for 2 minutes. Gradually add milk. Add cheese cute into small cubes or freshly grated cheese of choice (I like sharp cheddar, mixed with velvetta).

Cook and stir over low heat. Add dry mustard, paprika, salt and pepper to taste.

Cook Macaroni and cheese, drain and put into a buttered baking dish.

Pour sauce over the noodles and mix. (It will be soupy and that is good!)

Bake in oven for 30-45 minutes.

Submitted by: Tracy England