



CLASSIC AMERICAN MAC & CHEESE

Make a roux of butter & flour, and then add :

½ block Velveeta ,cubed
½ lb. grated parmesan
1 pkg cream cheese
Small smoked cheddar
Colby jack cheese
Diced ham
White pepper
Scant salt
Dash of Frank's hot sauce



Tools:

Cutting board, knife, colander, wood spoon, casserole, processor, sm. Skillet. Add elbow macaroni to boiling water, boil until al dente, drain in colander.

Methodology:

On cutting board, dice Velveeta, cream cheese, cheddar, Colby, jack and ham. Drain pasta into colander, in that pot make a roux and add the cut ingredients, seasonings and stir in milk until correct consistency, add pasta. Spray casserole, pour in macaroni mix. Make some bread crumbs quickly by whirring bread and toasting in scant butter in small skillet, put on top of casserole and put in oven. Bake covered for 30 min , remove cover bake uncovered until golden brown.