



Noreen's Kitchen

One Pot Stove Top

Mac & Cheese

Ingredients

1 pound elbow macaroni (dry)	1 teaspoon cracked black pepper
2 cups heavy cream	1 teaspoon garlic powder
2 cups milk	1 teaspoon onion powder
3 cups water	1 teaspoon mustard powder
1 tablespoon corn starch	1 tablespoon Worcestershire sauce
4 tablespoons butter	4 cups shredded cheddar cheese
1 teaspoon salt	

Step by Step Instructions

Place all ingredients in a large ceramic skillet. I used my Copper Chef square pan.

Stir and set over medium low heat covered.

Stir occasionally until the mixture is thickened and the macaroni is done to your liking.

This entire process can take between 25 and 35 minutes. You will want to stay close and monitor the mixture to be sure it is not burning or that the macaroni is not getting overcooked.

Enjoy!