



MACARONI & CHEESE

JON'S HOMEMADE MAC AND CHEESE RECIPE

Ingredients:

- 1/2 lb. Pasta cooked al dente (about 8 minutes).
- ½ cup grated parmesan cheese
- 2 cups shredded cheddar cheese
- 3 cups milk
- ¼ cup butter
- 2-1/2 tbs. flour
- 2 tbs. butter
- ½ cup bread crumbs
- 1 pinch paprika

Directions:

1. Cook the pasta al-dente.
2. In a saucepan, melt the butter over medium heat. Stir in the flour to make a roux.
3. Add milk to roux slowly, stirring constantly.
4. Stir in the cheeses, and cook over low heat until all cheese is melted and the sauce is a little thick.
5. Put pasta in a large casserole dish, and pour sauce over it. Stir well.
6. Melt a little more butter in a skillet over medium heat. Add bread crumbs and brown. Spread over the pasta and cheese to cover. Sprinkle with a little paprika.
7. Bake at 350 for 30 minutes. Serve

Pasta Ingredients: Organic Durum Semolina, Water, Natural Wheat Protein

Flourcitypasta.com