



Macaroni & Cheese

Pasta:

1 ½ C. Elbow Macaroni

Baking Spices:

¾ tsp. salt

¼ Tsp. Pepper
(optional)

Dairy:

1 C. Milk

¼ C. Salted Butter

Cheese of Choice:

1 ½ Cups Yoder's Gouda Cheese or Mild Cheddar

Directions:

Bring 4 cups water to a Boil, add salt. Add 1 ½ C. Elbow Macaroni and cook on medium heat till the macaroni becomes al dente', roughly 10-12 minutes stirring frequently. At this time remove ½-¾ C. water. And add your butter to melt.

Once it is melted, add your milk, and let it come to a slow simmer, and add your slices of cheese. Cut the cheese in small slices or small cubes so it melts easier. Stir the macaroni till the cheese is melted and remove from heat right away. If the macaroni gets thick at all or you want to reheat it, add hot milk, and it will come right back to its original consistency.

Tips:

Use whole milk or you can use Cream for a creamier macaroni. You can also use Yoders Farmers Cheese or mild white cheddar if you prefer a white macaroni and cheese.