

Baked Mac and Cheese by Food Storage Moms

Ingredients:

4 Tablespoons butter

1/4 cup flour

1 teaspoon sea salt

1/2 teaspoon pepper

1 teaspoon dry mustard

2-1/2 cups whole milk (or skim milk)

2-1/2 cups grated sharp cheese (or your favorite freeze-dried cheese-re-constituted as directed on package)

8 ounces Velveeta cheese (cut into pieces)

1 cup grated mozzarella cheese (or your favorite freeze-dried cheese-re-constituted as directed on package)

16-17 ounces macaroni (cooked and drained-al dente)

plain bread crumbs

Instructions:

1. Pre-heat the oven to 375 degrees. In a medium pan, melt the butter and quickly add the flour, salt, pepper, and mustard. Continue stirring with a whisk until the mixture is smooth and blended. Keep stirring and start adding the different cheeses (save 1/2 cup cheddar cheese for the top) and stir until melted. Remove from heat. Add the cooked and drained macaroni and blend until macaroni is covered with cheese. Scoop the mixture into a 9" by 13" inch greased pan and sprinkle with the 1/2 cup of cheese you set aside. Sprinkle the bread crumbs depending on the quantity you desire on top. Bake uncovered for 20-30 minutes or until the casserole starts to bubble.