

Baked MAC & CHEESE



Ingredients

- 2 1/2 cups elbow macaroni
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 4 cups milk
- 1 lb shredded Cheddar cheese
- 1/4 cup butter, melted
- 1 sleeve buttery round crackers

Directions

- Preheat the oven to 350 degrees F.
- Fill a large pot with water and bring to a boil over high heat.
- Stir in the macaroni, and cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.
- Melt 1/4 cup butter in a large saucepan over medium heat. Stir in flour and salt. Cook, stirring constantly, for 2 minutes. Whisk in milk and simmer, stirring frequently, until mixture thickens slightly, about 5 minutes.
- Turn off heat and stir in Cheddar cheese until the cheese is melted.
- Add the macaroni and stir to coat. Pour the mixture into a 9x13-inch baking dish.
- Mix the 1/4 remaining cup melted butter and crushed crackers together in a bowl; scatter the cracker mixture evenly over the macaroni mixture.
- Bake in preheated oven until golden brown on top, about 45 minutes.
- Dig in and enjoy!



Serves 6
people!