

## Marvelous Mac-n-Cheese

Creamy and delicious,  
this mac-n-cheese puts the  
“comfort” in comfort food!



### INGREDIENTS:

2½ c Lochmead Farms Fat Free Milk  
2 c elbow macaroni (7 oz), uncooked  
1 T butter  
3 T all-purpose flour  
¾ t salt  
½ t dry mustard  
10 oz sharp cheddar cheese, shredded  
(reserve 2 oz for optional topping)

### DIRECTIONS:

Preheat oven to 375°F. Cook macaroni according to package directions. In saucepan, heat milk and butter over medium heat until melted. Gradually whisk in flour, salt and dry mustard. Simmer for 1 minute, whisking until slightly thickened and creamy; remove from heat. Sprinkle in 8 oz cheese and melt. Add warm, drained macaroni to saucepan and toss with sauce. Transfer to a square 8" or 9" baking dish. Top with additional cheese (optional). Bake uncovered until hot and bubbly, about 20 minutes. Let stand 5 minutes before serving.

### VARIATION:

Sauté some chopped red pepper and broccoli florets in the butter before adding the flour for a colorful, nutritious gourmet version of this comforting creation.

Makes 10 servings

*Enjoy!*