



Tini's Mac and Cheese

Ingredients

1. 1 lb elbow macaroni
2. 3 tbsp butter
3. 3 tbsp flour
4. 12 oz evaporated milk
5. 2 cups heavy cream
6. 1 tbsp mustard
7. 1/2 lb cheddar cheese, shredded
8. 1 lb colby jack shredded cheese
9. 1 lb mozzarella shredded cheese
10. 1/2 tsp garlic powder
11. pinch of salt and pepper

Serves: 4-6

Instructions

1. Cook the pasta al dente and drain
2. melt the butter in saucepan, whisk in flour and cook for 1-2 minutes
3. Slowly whisk in evaporated milk and heavy cream until smooth
4. Stir in mustard, garlic powder, salt and pepper
5. Add shredded cheddar, colby jack and mozzarella, stirring until melted
6. Mix the cheese sauce with the cooked pasta
7. Transfer to a baking dish, top with extra cheese and bake at 350 F for 20 minutes (optional)

Prep Time: 30 minutes