

# Old Fashioned Mac n Cheese

**1/2 CUP SALTED BUTTER**  
**1/4 CUP SIFTED FLOUR**  
**1/2 TSP. BLACK PEPPER**  
**1 TSP. SALT**  
**4 CUPS MILK**  
**4 CUPS SHREDDED CHEESE, DIVIDED**  
**3 CUPS COOKED MACARONI NOODLES**

Melt butter in a saucepan, then add salt, pepper, and sift in flour. Whisk until blended evenly. Brown on high heat and then add milk. Keep on high heat until it thickens and starts to bubble. Turn off heat and add 3 cups shredded cheese. Mix well. Sauce should be creamy.

Mix sauce with cooked macaroni, then pour into a large casserole dish. Sprinkle the top with the remaining 1 cup of cheese. Bake in a 350-degree oven for 40 minutes. Serve warm and enjoy!

*“This recipe is so creamy and cheesy. The macaroni absorbs the sauce because the butter is incorporated in the cheese sauce. If you put butter on any pasta on its own, it causes the pasta to be slick and the cheese does not stick to it as well. This is the perfect solution!”*

*-Tammy*