

Errin's Homemade Mac and Cheese

Ingredients

- 2 Cups of Elbow Macaroni
- 2 ¼ Cups of Milk
- 1 ½ Cups of Old Cheddar Cheese
- 3 TBSP Flour
- 3 TBSP and ¼ Cup Butter or Margarine (Divided)
- Salt and Pepper to taste
- ¼ tsp Paprika
- ½ Fine Dried Breadcrumbs

Directions

Cook macaroni according to package directions. Drain and set aside.

In saucepan melt first amount of butter or margarine over medium heat. Stir in flour, paprika, salt and pepper to make a roux. Add milk to roux slowly in small amounts whisking constantly. Make sure mixture thickens before adding next small amount of milk. Once all milk has been added and mixture is thick take off heat and add cheese. Mix until cheese is all melted. Combine with macaroni in large greased casserole dish.

Melt second amount of butter or margarine. Add bread crumbs and mix until all breadcrumbs are moistened. Spread over noodle and cheese sauce mixture.

Bake uncovered at 350 degree F (175 degrees C) for 30 minutes.

Let stand 5-10mins before serving.

ENJOY!