

Stovetop Mac & Cheese

Ingredients

Cheese Sauce:

2 Tbsp margarine or butter	1 cup grated cheddar cheese (1"x3" piece)
2 Tbsp flour	1/4 tsp salt
1 cup milk (2%)	1/4 tsp pepper

Pasta:

- 1/2 tsp salt
- 1 tsp oil
- 1 cup uncooked pasta

Method

Pasta:

1. Fill a medium saucepan $\frac{3}{4}$ full of water, add 1/2 tsp salt and 1 tsp oil. Place on maximum heat and bring to a boil.
2. Add pasta to rapidly boiling water; stir with a wooden spoon until it returns to a boil, reduce heat and continue boiling until pasta is tender yet still chewy, about 8 – 11 minutes. Stir occasionally to prevent sticking.
3. Drain pasta into a colander.

Sauce:

1. Grate cheese and set aside.
2. Place margarine/butter in a small saucepan and melt over low heat.
3. Add flour, salt & pepper to melted margarine/butter; cook 1 minute, stirring constantly with a whisk.
4. Slowly add in the milk, stirring constantly until the sauce is thick and smooth – **THIS IS VERY IMPORTANT**, the milk must be thickened before adding cheese, it will take time as the milk needs to heat up.
5. Add grated cheese and stir until cheese is melted. Remove from heat.
6. Add pasta to the sauce and stir until sauce covers all of the pasta. Taste and adjust seasonings as necessary.
7. Place pasta into bowls and enjoy!