

Mac N Cheese

A simple homemade macaroni and cheese.

Ingredients

- Noodles (1/2 bag; 2 cups)
- Cheese (1/2 to 1 lbs) - a substantial portion should be Cheddar
- Milk (2.5 cups) (eyeballed with flour and butter)
- Butter (1/4 cup)
- Flour (1/4 cup)
- Salt & Pepper

Instructions

1. ~~Preheat oven to 350°F~~
2. Cook noodles until almost soft; drain and place in casserole dish
3. ~~Cook down the sausage to remove some of the grease then add to the casserole dish~~
4. In a pan, melt butter, begin adding flour until it gets pasty and the flour is cooked down; slowly pour milk over and add cheese, salt and pepper, and continue heating until combined
5. Stir together all the ingredients in the casserole dish and add more cheese if desired
6. ~~Bake for about 45 minutes and add shredded cheese just before it's complete~~

Special Notes

An easy recipe to eyeball. Use fancy noodles for a seasonal twist. Add extra meats or vegetables

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