

# Mac n'Cheese

## INGREDIENTS

- 1 LB PASTA
- 1/2 C. BUTTER
- 1/2 C. FLOUR
- 4 C. MILK
- 6 C. SHREDDED SHARP CHEDDAR
- 1 TB GARLIC
- 2 TB BUTTER
- PEPPER TO TASTER
- 1/2 C. PANKO BREAD CRUMBS

## DIRECTIONS

- PREPARE PASTA
- MELT BUTTER, WHISK IN FLOUR FOR 2-3 MIN.
- ADD GARLIC, PEPPER, SALT. SLOWLY POUR MILK. LOW BOIL UNTIL THICK
- POUR SAUCE OVER PASTA
- MIX BUTTER AND BREADCRUMBS, POUR OVER MAC AND CHEESE
- BAKE @325 FOR 14-15 MIN