

MACARONI AND CHEESE

SUBMITTED BY KEROUTT UPDATED: OCTOBER 02, 2015

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Yield: Serves 6-8

This is a holiday staple in my family. You can never have too much cheddar cheese. Kraft Extra Sharp Cheddar is the best to use.

Ingredients

- 4 tablespoons
butter/margarine
- 4 tablespoons flour
- salt
- pepper
- 2 cups milk
- 1/2 pound extra sharp
cheddar cheese, grated
- 1 cup macaroni
- butter
- extra sharp cheddar cheese,
grated

Preparation

Melt butter/oleo in double boiler. Add flour and seasonings. Stir in milk. Add most of grated cheese (save some for top of dish). Cook in double boiler until thick. Meanwhile, butter casserole. Cook macaroni in salted water then drain. Put macaroni in casserole and pour sauce on top. Finish by topping with additional grated cheese. Bake at 350 degrees for 30 minutes.

**Stacey: I misspelled casserole in the recipe. Could you please correct?
Thanks!**