

Cheesy Mac and Cheese



ingredients

- 16 ounces pasta
- 1/2 cup butter
- 8 tablespoons flour
- 4 cups milk
- 2 cups shredded sharp white cheddar cheese
- 2 cups shredded medium cheddar cheese
- 1 cups Parmesan cheese
- salt and pepper to taste
- 1 1/2 cups Ritz crackers, crushed
- 1/2 cup butter melted

directions

1. Preheat oven to 350 degrees.
2. Cook the pasta two minutes less than al dente as directed on the package instruction.
3. Lightly coat a 4 quart baking dish with butter.
4. Combine the cheddar cheeses in a separate dish.
5. Melt 1/2 cup butter in a deep saucepan.
6. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
7. Gradually add milk and whisk until smooth and bubbly. Continue whisking and cook for 2 minutes. Add salt and pepper.
8. Add 3 cups of the shredded cheeses and whisk until creamy and smooth.
9. Toss the cooled pasta with the Parmesan cheese and place in casserole dish.
10. Pour the cheese sauce over the macaroni. Top with remaining 1 cup of shredded cheese.
11. Melt 1/2 cup butter and combine with Ritz cracker crumbs.
12. Sprinkle the cracker mixture over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.