

Photo Coming Soon



Golden Goodness: Homemade Mac and Cheese

INGREDIENTS

- 2 Cups Elbow Macaroni Noodles
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Cup Heavy Cream
- 1 teaspoon Garlic Powder
- 1 teaspoon Onion Powder
- 1/2 teaspoon Mustard Powder
- 1 teaspoon Salt
- 1/4 teaspoon Pepper
- 1 Cup Cheddar Cheese (Or any other cheese you like)

DIRECTIONS

1. Cook noodles to your desired softness. I like to cook mine past al dente. I hate crunchy noodles.
2. In a small saucepan, melt the butter, then add flour and whisk together to get a roux. Make sure it isn't too clumpy or runny. Add more butter or flour to get the perfect consistency.
3. Add the heavy cream slowly or in parts so the roux doesn't clump in the cream. Add the garlic powder, onion powder, mustard powder, salt, and pepper.
4. Finally, add your cheese. Stir until the cheese is completely melted. You don't necessarily have to use cheddar if you don't want to. You can use whatever type of cheese you want. I like to use cheddar and mozzarella in my pasta.
5. Combine the pasta with the sauce and mix. Enjoy!

NOTES

- **Pasta Doneness**

Some people like their pasta al dente for a bit of bite, while others (like me) want it cooked all the way through. If you like that tiny crunch, go al dente. If you can't stand crunchy pasta, let it cook until it's completely tender. Your kitchen, your rules.

- **The Roux**

Making a roux is simple, but it can feel tricky if you're new to it. For this recipe, you'll want to keep it a blonde color — not too dark. Aim for a consistency that's not runny but not clumpy, just smooth and thick enough to coat the back of a spoon.

- **Cheese**

This is where you can go wild. If cheddar isn't your thing, swap it for Gouda, Monterey Jack, or even a blend. I personally love a mix of cheddar for flavor and mozzarella for that glorious cheese pull. The type of cheese you choose will give the dish its own unique personality.