

CREAMY STOVETOP MACARONI & CHEESE

F EASY

Last Modified: 04/10/2014

PREP: 5 Min
COOK: 10 Min
STOVETOP

PASTA

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Box Dried Macaroni (Any Kind U Like)	Cooked
2	Cups	Whole Milk	
1	Tbsp	Unsalted Butter	
8	Oz	Processed Cheese (Velveeta, Etc.)	1" Cubes
2	Cups	Cheddar - Monterey Jack Cheese	Shredded
OR			
2	Cups	ANY Cheese Or Mixture U Like	Shredded
1	Tsp	Fresh Ground Black Pepper	
1/2	Tsp	Kosher Salt	
1 +/-	Pinches	Seasoned Salt	To Taste

PREPARATION

FACTOID	This is similar in texture to the Kraft Boxed Macaroni & Cheese. This Cheese Sauce alone will go well over nearly ANYTHING you choose to drizzle it over.
TOOLS	1) Large Saucepan & Lid 2) Stock Pot & Lid
PREP	DISH 1) Cut the Velveeta into 1" cubes and set it aside. 2) Shred the selected Cheeses and set them aside.
1	In a stock pot, cook the Macaroni according to the package instructions. Make certain that the Macaroni is completely DONE so it will not continue to absorb moisture from the Cheese Sauce, making the Sauce too thick and the Macaroni mushy.
2	In a large saucepan over medium heat, heat the Milk and Butter until the Butter melts. Add in the Cheeses and stir until completely melted. Stir in the Pepper, Salt and Seasoned Salt to taste.
3	Drain the Pasta and immediately stir in the hot Cheese Sauce.
SERVE	Serve while hot.