

Mac & Cheese

PREP TIME: **10 MINUTES**

TOTAL TIME: **50 MINUTES**

SERVINGS: **12 SERVINGS**

My homemade mac and cheese was found searching dozens of websites. Once I found the one I liked, I perfected it to my kids' tastes. I think it's awesome. The key ingredient, in my opinion, is the dry mustard. I wish I knew where the original recipe came from so I could give credit.

Ingredients

1 LB box elbow macaroni, uncooked
1/4 C cornstarch
2 tsp salt
1 1/2 tsp dry mustard
1/2 tsp black pepper
2 1/2 - 12oz. cans of evaporated milk
2 1/3 C water
1/4 to 1/2 C unsalted butter (depends on how creamy you like it)
5 C shredded sharp cheddar cheese (divided into 4C and 1C)
Topping
1/4 C unsalted butter
1/2 C bread crumbs

Directions

- 1.Preheat oven to 375 degrees
- 2.Prepare a 9x15 casserole dish.
- 3.Cook macaroni according to box.
- 4.Combine cornstarch, salt, dry mustard and pepper in a medium saucepan. 5.Stir in evaporated milk and water.
- 6.Add butter.
- 7.Stir constantly over medium heat until mixture boils.
- 8.Boil for 1 minute continuing to stir. Remove from heat.
- 9.Stir in 4 cups cheese and stir until melted.
- 10.Add macaroni and mix well. (At this point you may need to switch to a larger pot.)
- 11.Pour into casserole dish.
- 12.Top with 1 cup cheese.
- 13.For topping, melt butter in a microwave safe dish then add bread crumbs and mix together with a fork. Consistency will be more dry than moist. Sprinkle over top of cheese to lightly cover entire top.
- 14.Bake, uncovered, for 40-45 minutes until bubbly and brown.

Serve with stewed tomatoes.

Makes about 12-14 servings. (Or about 8 servings in my house.)

Downloaded from **Key Ingredient**.

Direct recipe link: <https://www.keyingredient.com/recipes/10867204/mac-cheese/>