

Mac and Cheese

Description

Here is a simple family recipe for home made Mac and Cheese.

Ingredients

- 2 cups elbow macaroni
- 1 tbsp butter
- 8 slices american cheese
- 1/4 cup milk
- 1 drop vegetable oil
- 2 dash salt
- 1 dash pepper

Instructions

1. Boil 4 cups of salted water with vegetable oil. Add the macaroni; cook 8 minutes, or until done; Drain macaroni.
2. In saucepan, add butter and melt over LOW heat.
3. Add cheese slices, one by one, until all are melted through, and cheese is smooth.
4. Stir in the milk, more or less to your desired consistency.
5. Add salt and pepper to taste.
6. Serve immediately.



Summary

Yield: 3

Prep Time: 15 minutes

Category: Pasta

Cuisine: American