

BUB★CITY

MAC & CHEESY

Serving Size: 1 large pan (about 6-8 people)

INGREDIENTS

- ½ cup butter
- ½ cup flour
- 4 cups whole milk
- 2 ½ cups Velveeta cheese
- 1 tablespoon French's mustard
- ½ teaspoon mustard powder
- 2 pinches of cayenne pepper (optional)
- 1 lb pipette pasta (Barilla or brand of choice)
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese



METHOD

1. In a saucepan melt the butter and then whisk in flour to form a roux.
2. Cook over and heat on low heat for 5 minutes stirring constantly.
3. Whisk in milk. Stir constantly.
4. Cook until mixture is thick. Approximately 10 minutes
5. Add in the Velveeta cheese.
6. Whisk together to incorporate.
7. Add in the cayenne pepper, French's mustard and mustard powder.
8. Cook pasta in salted water until it is al dente, about 9 minutes.
9. Mix cooked pasta into cheese sauce.
10. Place mixture into an ovenproof casserole dish.
11. Top with cheese and place under the broiler until golden brown, about 2 minutes

