

Award-Winning Mac and Cheese from Mr. Food

- 1 pound (16 oz.) box elbow macaroni
- 1/2 cup (1 stick) butter
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon dry mustard (powder)
- 1/2 teaspoon paprika
- 4 cups milk
- 2 cups (about 8 oz.) shredded Cheddar cheese
- 2 cups (about 8 oz.) shredded Havarti cheese
- optional: about a pound of cooked ham steaks, cut into cubes
- a little extra cheese --- about 1/2 a cup
- 1/4 cup Italian-style breadcrumbs



What To Do:

1. Preheat oven to 375° F. Coat a 3-quart (9 x 13 inch) casserole dish with cooking spray.
2. In a large pot, cook macaroni according to package directions; drain and set aside. In another large pot over medium heat, melt the stick of butter. Add flour, salt, pepper, dry mustard, and paprika; mix well. Gradually add milk and cook until thickened, stirring constantly. Add cheeses and continue stirring until melted. Remove from heat. If you are adding ham (we recommend it), stir it into the sauce now.
3. Add cooked macaroni to the cheese sauce and stir until well combined. Pour this macaroni mix into the casserole dish.
4. In a small bowl, mix the bread crumbs and extra cheese. Sprinkle evenly over top of macaroni.
5. Bake uncovered 20 to 25 minutes, or until heated through.

from Dan and Jennifer Keith