

## Macaroni and Cheese

{modified from the Mueller's Pasta recipe}

### Ingredients:

- ✓ **1<sup>1</sup>/<sub>2</sub>** cups macaroni pasta (elbows)
- ✓ **2 Tablespoons** cornstarch
- ✓ **1 teaspoon** salt
- ✓ **1/2 teaspoon** mustard
- ✓ **1/4 teaspoon** black pepper
- ✓ **3 cups** milk
- ✓ **2 Tablespoons** butter
- ✓ **2 cups** shredded Cheddar cheese, plus extra to sprinkle on top

### Directions:

1. Preheat the oven to 375°F.
2. Cook the pasta for 6 minutes (ignore package instructions). Drain.
3. In a large stock pot, combine cornstarch, salt, mustard, and pepper. Whisk in the milk slowly until smooth. Add margarine, stirring constantly.
4. Bring to a boil over medium-high heat. Boil for 1 minute.
5. Remove from heat. Stir in the cheese until melted. Stir in the cooked pasta. Pour into a greased casserole dish. Sprinkle with the extra cheese.
6. Bake **uncovered** 25 minutes, or until lightly it's bubbling and slightly brown.