

# Our *Creamy*, Crunchy

# LEGEND “DAIRY” Mac & Cheese

## Recipe

Mac and Cheese BETTER Together!

Make with friends or family



## Ingredients:

- 1lb. Elbow noodles ( Class voted that THESE are the best)
- ½ cup butter
- ½ cup of flour
- 1 ½ cups of whole milk
- 4 cups of medium cheddar cheese (16 oz block of cheese)
- 2 cups of Gruyere cheese (8 oz block of cheese)
- ½ Tbsp. salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ¼ tsp. paprika
- ½ cup of breadcrumbs
- ½ cup of parmesan cheese (save for the top)
- ¼ cup of butter (for the top)

## Instructions:

1. Boil water and cook noodles according to box directions  
(When cooked, place in a baking dish with a little bit of butter so the noodles don't stick together.)
2. Grate cheddar and Gruyere cheeses and then mix together. It's better if you take turns and everyone gets to try the really neat grater! :)
3. Melt butter in a large pan over medium heat. Sprinkle in flour and whisk to combine. Cook for about 1 minute, stirring continuously.

4. Slowly pour in half of the half and half while whisking, until it is smooth. Then slowly add the rest of the half and half and whole milk. Again this is better with more hands! :) KEEP Whisking until smooth.
5. KEEP whisking and whisking ... we were tired :) It will become very thick.
6. Then take the pan off the heat and stir in the spices, and a handful of cheese mixed at a time, continuing to stir and combine. Keep STIRRING until the cheese is completely melted and smooth.
7. Mix this mixture with the elbow noodles, stirring until all noodles are covered. Make sure this is spread evenly in the baking pan.
8. Next sprinkle breadcrumbs and parmesan cheese over the top evenly.
9. Put small amounts of butter around the top.
10. Bake in the oven at 350 for 25-20 minutes, or until you can see the cheese bubbling and the top browned!
11. EAT AND ENJOY with others!

**LEGEND “DAIRY” MAC & CHEESE**  
**Mrs. Woodward’s First Grade Class**  
**“ Coming out of a box to a grocery store near you ”**

