

Fourth Grade Mac and Cheese

Ingredients

2 lb elbow macaroni	1/4 cup diced onion
4 Tablespoons butter	1 Tablespoon minced garlic
4 Tablespoons flour	2-4 lbs shredded cheese
4 cups milk	Salt and Pepper for taste

Directions

1. Pre-cook the elbow macaroni.
2. Melt the butter over low heat, add garlic and onion now.
3. Once melted and onions have slightly browned, sprinkle in flour and mix until pasty.
4. Whisk in the milk, let cook until thickened.
5. Add in the shredded cheese and stir until combined.
6. Add the cheese sauce to the pasta.