



Macaroni & Cheese

Cooper® Melty Mac and Cheese Recipe - The Cheesiest



MELT



SHRED



Serves: 8



Prep Time: 5 min



Cook Time: 50 min



Total Time: 55 min

Ingredients

- 1 (16-ounce) box elbow macaroni
- 4 1/2 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 3/4 teaspoon pepper
- 2 cups whole milk
- 1 pound Cooper® Sharp White or Yellow cheese, shredded

Directions

1. Cook macaroni according to package directions. Drain. Melt butter in 3-quart saucepan until sizzling. Stir in flour, salt, and pepper. Add milk and cook over medium heat, stirring constantly, until mixture boils and thickens, or about 5 to 7 minutes.
2. Reduce heat to low. Stir in Cooper® cheese and continue to stir constantly until cheese is melted, or about 5 to 7 minutes.
3. Add cooked macaroni and stir well. Serve immediately.
4. **HOMESTYLE VARIATION:** Follow all steps above, then spoon mixture into a 3-quart casserole dish. Top with breadcrumbs and bake at 350° F for 25 to 30 minutes or until brown and bubbly.