

A Recipe From *tikkido*

Baked Macaroni and Cheese

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Baked Macaroni and Cheese Recipe

- one stick (half a cup) of butter
- 5 1/2 cups of milk (skim or whatever you have on hand is just fine)
- 1/2 cup flour
- 2 t salt
- 1 t dried mustard
- 1/4 t nutmeg
- 1/2 t black pepper
- 3 1/2 cups sharp cheddar (1/2 a cup of that is to be sprinkled on top)
- 1 cup gruyere
- 1 cup asiago (1/2 a cup of that is to be sprinkled on top)
- 1 pound macaroni noodles

Instructions:

1. Melt the butter in a large pot, and once the butter starts bubbling, add the 1/2 cup of flour. Stir with a whisk and cook for one minute.
2. Add milk to the flour mixture and stir with a whisk. Cook the milk and roux mixture for about eight minutes, stirring constantly, until the mixture thickens.
3. Remove from heat, and stir in the nutmeg, the salt, the powdered mustard, and the black pepper.
4. Add in the cheese, and stir until the cheese has melted into the sauce.
5. Bring a pot of salted water to a boil and cook the macaroni for only two minutes.
6. Drain the macaroni, and mix into the cheese sauce.
7. Pour the cheese sauce and noodles into a 9x13 pan. Sprinkle remaining shredded cheese over the surface.
8. Top with crushed up cheesy crackers.
9. Bake for 30 minutes at 375 degrees Fahrenheit.

