



Mac and Cheese

Ingredients

Sauce

2 T butter

3 ½ T all-purpose flour

1 ½ C whole milk

1 ½ C cheddar cheese, grated.

½ C Monterey Jack Cheese, grated (sometimes we use Jalepeno Jack)

1 tsp. salt

½ tsp. chili powder

½ tsp. garlic powder

Pasta

8 oz. penne pasta

Chili powder to taste for topping

Preparation

To prepare the sauce, melt the butter in a heavy saucepan (we use Le Creuset) over medium heat and add flour. Wisk and cook for about 2 minutes. Slowly add milk, whisking constantly, and cook for about 10 minutes. It will thicken. Remove from heat and add cheeses, salt, chili powder and garlic powder. Stir until the cheese is melted and the ingredients are incorporated. Set aside.

Preheat the oven to 350 degrees F. Grease an 8-inch baking dish. Cook penne 2 minutes less than the package directions. Rinse the pasta in cold water to stop the cooking and drain well. Combine the pasta and sauce and mix thoroughly. Pour the pasta and sauce mixture into the prepared baking dish. Sprinkle with chili powder.

Bake uncovered for 20 minutes. Let stand 5 minutes before serving.