



## The Everyday Macaroni and Cheese

**PREP TIME** 20 minutes

**BAKING TIME** 15–20 minutes

**SERVES** 4–6

**8 oz. dry elbow macaroni**

**2 tbsp. Tillamook® Unsalted Butter**

**2 tbsp. all-purpose flour**

**2 cups whole milk**

**½ tsp. salt**

**⅛ tsp. pepper**

**2 ½ cups (10 oz.) Tillamook® Medium Shredded Cheddar Cheese, divided**

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In a large pot, bring 3 quarts of water to a boil. Add 2½ teaspoons salt and macaroni. Cook according to package directions, stirring occasionally. Pasta is done when it is slightly chewy to the bite or al dente. Drain pasta in a colander and set aside.

Prepare sauce while pasta is cooking. In a medium saucepan, over medium heat, melt butter. Whisk in flour and cook 3 minutes, whisking constantly. Gradually add milk and bring just to a boil, whisking constantly. Reduce heat and simmer, whisking often, until sauce slightly thickens, 4 to 5 minutes. Add salt, pepper and 2 cups of cheese. Stir until cheese is melted. Remove pan from heat and fold in pasta. Pour into prepared baking dish then sprinkle top with remaining cheese.

Bake 15 to 20 minutes or until cheese is bubbly and top begins to brown. Let sit 5 minutes before serving.