



Mac 'n Cheese by Upshot Agency Uplift Team

Ingredients:

- 3 sticks of butter
- 1 gallon and 2 cups milk
- 1.5 cups flour
- Grated nutmeg
- Salt and pepper
- 15 cups white cheddar (best if grated fresh)
- 3 cup Velveeta cheese
- 3 cups grated Romano cheese
- 3 pounds elbow macaroni
- Breadcrumbs to top

Directions:

1. Cook macaroni until al dente. Drain and reserve.
2. Melt butter in large skillet. Add flour to make a roux – light gold and smooth.
3. Whisk in the milk (warm in microwave to ensure that flour/butter mixture doesn't clump) until you have a thick sauce.
4. Add all the grated cheese to the warm milk sauce, stir until fully melted and integrated.
5. Pour over macaroni (will fit into three 9x12 aluminum baking pans)
6. Top with breadcrumbs.
7. Bake at 350 degrees for 30 minutes, or until top is bubbly and golden.

***Makes 30 servings**