

MACARONI & CHEESE

Quick childhood favorite

INGREDIENTS

1 lbs package shells
1TBSP salt

1 lbs cheddar cheese,
shredded
1 tsp mustard
1/2 C butter
black pepper
reserve 1 C pasta water

DIRECTIONS

1. Shred cheese and set aside.
2. Boil a medium size pot of water,
3. When water is boiling, salt and add pasta.
4. Cook pasta according to directions until just past al-dente (just done, not overdone).
5. Drain pasta, reserving 1 C pasta water.
6. Melt butter in pasta water, then add cheese, mustard, pepper, and whatever other ingredients.
7. When your cheese sauce is smooth and the cheese is completely melted, add pasta and stir to coat completely.
8. Serve hot.

NOTES

You can add peas, ham, cooked bacon, or whatever else sounds good. If you add peas, make sure to add them BEFORE you add your cheese, so they don't cause your cheese sauce to seize up.