

## The Garrison Family's Favorite Recipes

### Macaroni and Cheese

This is a huge crowd pleaser. I often make it for the kids in the crowd, but the grownups can't resist either.

9x13 or a little larger

½ c. butter

¼ c. flour

4 c. milk

4 c. shredded cheese (we prefer American)

5 c. uncooked elbow macaroni (it's fun to use the large macaroni, too!)

Bring a large pot of water to boil. When it comes to a boil add macaroni.

In another large pan melt butter. Turn off heat and stir in flour and several shakes of salt and pepper. (Remember I'm a writer, not a professional chef. I cook by feel and lots of tasting!)

Turn heat to medium and stir milk into butter/flour mixture. Stir frequently, making sure the bottom does not burn. When it becomes thick stir in cheese and continue to stir till cheese melts and watchful the bottom of the pan does not burn.

The macaroni is usually cooked by now so this is the fun taste test. Put a few macaronis in a small bowl and spoon a little cheese sauce over them. Let cool and tasted. Add more salt and pepper as desired.

Pour the macaroni into a 9x13 pan sprayed with Pam. Pour the sauce over the macaroni and stir to coat. Bake at 350 degrees for about 30 minutes and till edges are light brown and very warm throughout.

### Macaroni and Cheese—smaller recipe

For when it's just us.

3 T. butter

2 c. milk

2 T. flour

2. Shredded cheese

½. tsp. salt

Dash pepper

Same directions as large mac & cheese.

Pour into 1 ½ quart casserole dish.