

No-Bake Macaroni & Cheese

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12 ounces macaroni

1/2 stick butter

1/4 c. all purpose flour

2 cups (1 pint) Half & Half

12 ounces Velveeta (a little over 1/3 of a large brick)

Generous pinch white pepper

1 cup shredded cheddar (optional)

- If using cheddar, preheat oven to 350.
- Prepare macaroni according to package.
- Melt butter in a large saucepan.
- Whisk the flour in, to make a light roux.
- Slowly whisk in the Half & Half, and allow mixture to heat up.
- Add the Velveeta, stirring constantly until melted.
- Drain the macaroni and pour into baking dish.
- Pour melted cheese over macaroni and stir to mix.
- Sprinkle with cheddar and bake until bubbly, or skip cheddar and serve immediately.

Serves 6 hungry people if used as a side dish (fewer if used as the main entree). The recipe easily doubles, triples or quadruples for larger feasts.