

MACARONI AND CHEESE

submitted by Ray Castleberry

2 cups milk

2 Tbsp. butter

2 Tbsp. all-purpose flour

½ tsp. salt

¼ tsp. pepper

¼ tsp. red pepper (optional)

1 block extra sharp cheddar cheese (10 oz.), shredded

½ package elbow macaroni (16 oz.), cooked

Heat milk and reserve for later. Melt butter. Whisk flour into the melted butter. Whisk warm milk into the mixture and cook until thickened. Whisk in salt, pepper, 1 cup of the cheese and red pepper until smooth. Stir in the pasta. Pour mixture into pot and top with remaining cheese. Bake at 400 degrees for 20 minutes.

For **10 inch (4qt) Dutch oven** prepare 18 coals. Place 12 on lid and 6 under pot.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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