

# Macaroni And Cheese

*From the Kitchen of: Celia Combs*

- 4 Tablespoon Flour
- 1 Stick Butter
- 1 Large Velveeta, Use 3/4 Of It
- Cubed
- 1 Box Elbow Macaroni, About 14 Oz
- 1 Pound Shredded Cheddar Cheese
- 4 Cups Milk

Cook macaroni according to directions on package. Don't overcook. Drain, rinse and set aside. In a pot, melt butter. Add flour, mixing well to get rid of lumps. Cook for about 1 minute and slowly add milk while stirring. Add Velveeta a little at a time until all is melted, stirring constantly. Slowly add 1/2 of the shredded cheese, until melted. Cook sauce on low for about 1 minute. Don't overcook.

Add the cheese sauce to the cooked pasta and mix well. Spray a 9 x 13 casserole dish with cooking spray and pour macaroni mixture into dish. Top with remaining cheddar cheese and bake at 350 degrees for for about 35 minutes, or until slightly brown on top.

Enjoy!