

Mac 'n Cheese:

Cook 4 c. dry pasta until all done.

Sauce: Heat 4c. milk in a sauce pan until warm.

In a separate pot,

- Melt ½ c. butter over medium heat
- Add 1/2c. flour, whisking, until mixture is golden brown
- While whisking, add warm milk slowly, and stirring until smooth and creamy
- Stir in 2T Dijon mustard, salt and pepper
- Add 3-4c. shredded cheese

Add pasta to creamy cheesy sauce.

Serve as is, or transfer to a casserole, top with bread crumbs or parmesan and bake at 400F until the top is golden.