

## June's Casserole: Mac and Cheese

### Ingredients

- 18 oz elbow macaroni
- 18 oz sharp grated cheddar cheese
- 3 tablespoons grated parmesan
- 3 tablespoons butter
- 1 ½ cups milk
- ¾ cup cream
- 3 teaspoon ground dry mustard
- 1 teaspoon sea salt
- 3 teaspoons ground black pepper

Please have your casserole to the coordinator by June 10th. After this date, please make the July casserole.

### Directions

1. Bring a large pot of water to boil, add macaroni and cook according to box
2. Once pasta is cooked (just tender) take out ½ cup of pasta water and drain remaining water. Rinse pasta with cool water
3. Put the pot back on the stove and turn heat to medium, add butter and let it melt
4. Add milk, cream, and cheeses, stirring constantly until smooth and creamy
5. Add dry mustard, sea salt and pepper
6. Add the pasta to the cheese sauce and stir until combined, if necessary add 1 tablespoon of reserved pasta water until it reaches the correct consistency
7. Put into casserole pan

