



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

HOMEMADE MACARONI AND CHEESE

1 tablespoon kosher salt	8 ounces (2 cups) shredded cheddar cheese
1 ½ pounds pasta shells or elbows	8 ounces (2 cups) shredded Monterey jack cheese
1 teaspoon olive oil	8 slices American cheese
8 tablespoons butter, plus extra for greasing pan	2 teaspoons salt
5 tablespoons flour	¼ teaspoon fresh ground black pepper
5 cups whole milk	¾ teaspoon cayenne pepper

1. Fill large pot with water and add the 1 tablespoon kosher salt; bring to a boil.
2. Add pasta and cook for 1 minute less than recommended on package directions.
3. Drain, rinse, and toss with the 1 teaspoon olive oil. Keep warm until ready to serve.
4. In large saucepan, melt the 8 tablespoons butter over medium heat.
5. Add flour and cook whisking constantly until light toasty brown, about 5 to 6 minutes.
6. Gradually whisk in milk. Increase heat and bring to a boil.
7. Reduce heat to medium and cook whisking often until thickened, about 4 to 5 minutes.
8. Whisk in cheeses, a few handfuls at a time; whisk until sauce is smooth.
9. Add the 2 teaspoons salt and black pepper and cayenne pepper.
10. Stir in cooked pasta and cook until pasta is warmed through. If sauce is too thick, add warm milk, 1 tablespoon at a time, until desired consistency is reached.

Makes 8 servings.

