



White Cheddar Mac and Cheese

Description

Indulge in the creamy goodness of this White Cheddar Mac and Cheese! This comforting dish is packed with rich, velvety cheese and a perfect blend of seasonings, making it the ultimate comfort food. Whether you're serving it as a side or enjoying it as a main dish, this mac and cheese is sure to satisfy your cravings. Quick to make and even easier to love!

Ingredients:

- 8 oz elbow macaroni (or pasta of choice)
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 2 cups milk (whole or 2%)
- 1 cup heavy cream (or more milk)
- 2 ½ cups shredded white cheddar cheese
- ½ tsp garlic powder
- Salt and pepper, to taste
- Optional: ¼ tsp ground mustard or paprika for extra flavor

Instructions:

1. Cook Pasta

Boil pasta in salted water until al dente. Drain and set aside.

2. Make the Roux

In a large saucepan, melt butter over medium heat. Whisk in flour and cook 1-2 minutes, stirring constantly.

3. Add Milk & Cream

Slowly whisk in milk and cream. Cook until mixture thickens (about 3-5 minutes).

4. Add Cheese

Lower heat and stir in shredded white cheddar until melted and smooth. Season with garlic powder, salt, pepper, and any optional spices.

5. Combine

Stir in the cooked pasta until coated with cheese sauce.

6. Serve

Serve hot! Garnish with extra cheese or breadcrumbs if desired.

Note: For an extra creamy texture, feel free to add a bit more heavy cream or use a mix of different cheeses like Monterey Jack or Gruyère. If you prefer a baked version, simply transfer the mac and cheese to a baking dish, top with breadcrumbs, and bake at 350°F (175°C) for about 15-20 minutes, or until golden and bubbly!

Category

- Grandma Recipes

Date Created

29/04/2025

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