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Basic Macaroni and Cheese Recipe

Ingredients

- One box of dried pasta
- 4 tbsp butter
- 4 tbsp flour
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ½ tsp salt
- ½ tsp pepper
- 2.5 cups of milk
- 2.5 cups of cheese of choice

Directions

1. Boil water and cook pasta according to box directions (typically 8-12 minutes).
2. Drain pasta.
3. In a large saucepan (4 quart) or medium pot melt butter over medium heat then add flour, cook 1 minute whisking continuously
4. While whisking slowly pour in milk, add in garlic powder, onion powder, salt, and pepper. Bring mixture to a low boil, while continuing to whisk.
5. Once boiling, add in cheese and whisk until melted.
6. Pour melted cheese sauce over cooked pasta.