

# Grandma's Mac N Cheese

## Ingredients:

- 1 box of elbow noodles, cooked according to directions on the box
- 1/2 stick butter or margarine
- 1/4 c. flour
- 3 c. milk
- 1 t. dry mustard (can substitute prepared mustard)
- 1 t. garlic salt
- 1 t. seasoned salt
- 1/2 t. black pepper
- 2 c. shredded cheddar or cheddar blend
- 4 oz cream cheese
- 1/2- 1 c. parmesan
- sliced tomato, optional

## Directions:

Melt the butter and whisk in the flour. Cook 1-2 minutes and then whisk in the milk. Cook until mixture thickens slightly, stirring frequently.

Whisk in the seasonings (mustard through pepper) and simmer over medium heat for 1-2 minutes.

Stir in the cheeses until melted. Remove from heat.

Carefully add the cooked macaroni to the sauce and stir until coated.

Sprinkle with extra parmesan cheese if desired.

*You could also transfer this to a greased 9x13 pan and top with sliced tomatoes.*

*Place under the broiler for 3-5 minutes until lightly browned, if desired.*

Enjoy!