

**Stove Top Mac n Cheese**

*Straight-up comfort food.*

**Ingredients for Stove Top Mac n Cheese:**

3 cups shredded cheese  
3 cups macaroni  
4 cups milk  
1 tbsp butter  
2 tbsp olive oil  
2 tbsp flour  
1 tsp soy sauce (optional)

**NOTES:** Makes 4-6 entree or 6-8 side servings. Try different cheeses. Use Cheddar, Pecorino Romano, Mozzarella, Parmesan, Gouda, Pepper Jack – whatever you like. I usually use fat free milk and finish with a little half-n-half for richness, before serving. Consider replacing 1 cup milk with buttermilk. Use 3 cups milk, then stir in 1 cup buttermilk 2-3 minutes before end cooking time.

**Directions:**

1. In a large pot or tall sided pan, heat butter and olive oil.
2. Add flour to make a roux.
3. Cook roux until golden.
4. Stir in milk and add shredded cheese. Continue stirring over medium heat until cheese has melted, do not allow to boil. Add soy sauce if desired.
5. Add uncooked macaroni to mixture. Stir to coat and cover.
6. Cook over medium-medium-low heat until macaroni is tender and liquid has been absorbed, 10-15 minutes. Add more liquid if needed and bring to temperature.
7. Serve as is or top with shredded cheese and broil until top is crispy and golden. Serve piping hot.