**Homemade Mac n Cheese**

**Cheese Sauce:** 2 Tbsp butter

 1 ½ -2 Tbsp flour

 ¼ tsp salt

 ⅛ tsp pepper (if desired)

 1 cup milk

 1 cup grated sharp cheddar cheese

Melt butter in a saucepan over medium-low heat; stir in flour, salt, and pepper until smooth, about 5 minutes. Slowly pour milk into butter-flour mixture while continuously stirring until mixture is smooth and bubbling, about 5 minutes. Add grated cheddar cheese to milk mixture and stir until cheese is melted 2 to 4 minutes. For each serving, fold macaroni into cheese sauce until coated.

**Pasta:**

Bring a large pot of lightly salted water to a boil. Cook 8 oz. elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 minutes. Use colander to drain. Rinse and toss lightly with a pasta spoon or wooden spoon.

Clean up everything thoroughly! Wipe down counters, stovetops, fronts of cupboards and sink. Wash, rinse and dry all dishes thoroughly and put away in correct place.