

Macaroni and Cheeeese!

Ingredients

8 cups (32 oz) elbow macaroni

2 boxes scalloped potatoes (5.5 oz) -- only use the cheese sauce mix; reserve the dried potatoes for the beef stew recipe, or the New England Chowder recipe

1 small package Velveeta cheese (16 oz)

2/3 cup dry milk powder

Salt and pepper

Directions

Bring 16 cups of water to a rolling boil. Cut Velveeta cheese into small pieces. Add macaroni to water, cover, reduce heat, and simmer for 10 min. Drain macaroni, reserving 2 cups of the hot water.

Lightly sprinkle the milk powder and the cheese sauce mix into the hot water a little at a time, stirring to prevent lumps. Add Velveeta and mix well until cheese is melted. Serve with salt and pepper to taste.

Equipment Needed

Serves: 8