**Home Style Macaroni and Cheese**

Ingredients

8oz. uncooked elbow macaroni

1/4 c. butter

1/4 c. flour

2 c. milk or half and half

4 oz. cream cheese

1/2 tsp. salt

1/2 tsp. pepper

1/2 tsp. Dijon mustard

2 c. (8oz.) shredded cheddar cheese

Directions

Boil 2 quarts of water. Add 1 Tbsp. of salt and pasta. Bring back to a boil and cook pasta for 9-11 minutes, or until al dente, stirring occasionally. Drain and set aside.

In the mean time, in a large saucepan, melt butter. Stir in flour and cook for 1 minute, whisking continuously. Add milk, salt, pepper, and mustard. cook over medium heat, whisking continuously, until smooth, thick, and bubbly.

**TURN OFF THE HEAT**, add cream cheese and cheddar, and stir until melted. Add cooked macaroni, stir to combine, and serve.