

Macaroni & Cheese

What you will need:

- Cup of Pasteurized Processed Cheese – *Velveeta brand***
- ½ Cup of Dairy Half-and-Half**
- Teaspoon of Garlic Preparation – *Christopher Ranch***
- ¼ Cup or More of Shredded Cheddar Cheese (medium or sharp)**
- 1 ½ Cups of Elbow Macaroni**
- ¼ Teaspoon of Salt**

Get your 1 ½ quart saucepan

Get your double boiler – usually a saucepan with a bowl insert.

Get a probe thermometer

Get a wire whisk

Get a colander

Here are the instructions:

This recipe is a challenge. The problem is making a good cheese sauce. Put some water in the double boiler. And for testing only, put some water in the upper bowl as well. This is to set the temperature exactly. We want the temperature at 142° F. Place the double boiler on the stove on a medium-high heat and wait for the temperature to stabilize at 142° F. Adjust the heat setting if necessary. Remove the water from the upper bowl and dry it. Put back on double boiler. Pour in the half-and-half and let it warm up, next the processed cheese is applied. Let it melt and emulsify with the milk and cream. Then add the shredded cheese and use the wire whisk to stir it up. Add the minute amount of garlic. Continue to stir and check the heat. The sauce should not be too runny nor be too thick. Add more cheese if too runny. Add milk if too thick. It should be about the thickness of honey. Put aside and on a burner with the warm setting.

Now for the pasta! Get the 1 ½ quart saucepan and fill about to ¾ full and add salt. Heat it on high until boiling; add the pasta. Stir until heat is even and the pasta is moving around. Reduce heat and let cook for about 10 minutes or so. You should be able to bite into it with without any hardness yet it can't be too soft, the state of andante. Drain the water; use a colander to catch the cooked macaroni.

Next you combine the cheese sauce and macaroni together and mix toughly. It is now ready to serve, kids like it especially well. Enjoy.