



# Dairy Isle Mac and Cheese

## Ingredients

1/4 cup	50 ml	Dairy Isle butter, cubed
1/4 cup	50 ml	All Purpose Flour
2 cups	500 ml	2% Milk
1 cup	250 ml	Dairy Isle Old Cheddar Cheese
1/2 cup	125 ml	Dairy Isle Mozzarella Cheese
1/2 cup	125 ml	Dairy Isle Mild Cheddar Cheese
2 cups	500 ml	Macaroni
to taste		Salt & Pepper

Yield: 4 servings

## Method

Heat a medium pot over medium-high heat; add butter. Whisk in flour and cook stirring often for 30 seconds. Reduce heat and slowly pour in milk; continue whisking until mixture becomes thick, creating a sauce. Continue adding milk until all of it is incorporated. Meanwhile, bring a pot of salted water to a boil and then add macaroni; reduce heat and cook 6-7 minutes or until tender. Remove macaroni from heat and strain. Fold cheeses into sauce and season with salt and pepper. Fold macaroni into the cheese sauce. Preheat the broiler. Place mac and cheese into an oven-safe serving dish. Place mac and cheese under the broiler just until bubbly and cheese begins to brown. Serve hot.

Flavour Variation: to add a different twist to your Dairy Isle Mac and Cheese, try adding some roasted garlic, fresh herbs or cooked seafood into the sauce before broiling.