

Fern Valley Farm Famous Mac & Cheese Recipe

Makes 12 muffin sized appetizers.

Here's what you need to make our Famous Mac & Cheese:

3 tbsp butter, divided
2 tbsp all-purpose flour
1 cup milk
1 tsp salt
½ tsp pepper
1 cup (4 ounces) shredded sharp Cheddar Cheese
1 cup (4 ounces) shredded Mozzarella Cheese
½ pound uncooked elbow macaroni, cooked and drained
1 piece of bread



Here's how you make it:

1. Preheat oven to 400 degrees. Melt 1 Tbsp. butter in a small saucepan over low heat. Grease muffin pans with melted butter
2. Melt remaining 2 Tbsp. butter in a large saucepan over medium heat. Whisk in flour and cook for 2 minutes. Add milk, salt and pepper; cook and stir for 3 minutes or until mixture thickens. Remove from heat and stir in cheeses. Fold in cooked macaroni.
3. Divide macaroni and cheese among prepared muffin cups.
4. Toast bread in toaster and process in food processor for bread crumbs. Top macaroni with crumbs.
5. Bake 20-25 minutes or until golden brown. Cool 10 minutes.