**Macaroni and Cheese**

**Ingredients:**

2 1/2 cups elbow macaroni

2 Tablespoons butter

2 Tablespoons all-purpose flour

2 cups milk

1/4 teaspoon salt

12oz shredded Sharp cheddar cheese

**Directions (Day 1):**

1. In a large sauce pan, fill it up half way with water, sprinkle some salt in the water, and bring it to a boil
2. Once the water is at a boil, stir in the macaroni and cook uncovered, stirring occasionally until the pasta is cooked but still firm. About 8 minutes.
3. Drain the pasta well. Set aside
4. Combine ¼ cup butter, flour, milk, salt, and cheese in a large saucepan over medium heat.
5. Cook and stir until the cheese is melted and the mixture thickens. This will take about 7-10 minutes.
6. Add the macaroni to the cheese mixture and stir until the macaroni is covered with cheese.
7. Place the macaroni and cheese in a baking dish and place it in the refrigerator. Label the dish with your kitchen number and period number.

**Directions (Day 2):**

1. Preheat the oven to 350 degrees
2. Bake the macaroni until golden brown on top for about 45 minutes.
3. Let it cool down, and then serve!