

## SADNESS'S No-Cry Comfort Jood

For those times you need a good cry, try this mac. With its FOUR cheeses, it's better than tears.

## INGREDIENTS (APTIVED, 4-6)

- 3 tbsp. unsalted butter
- 3 tbsp. all-purpose flour
- 2-1/2 cups whole milk
- 1/4 tsp. coarse salt

- 8-ounces shredded Italian four-cheese blend
- 1/4 tsp. ground black pepper
- 1-lb. elbow macaroni, cooked & kept warm

## **INSTRUCTIONS**

- 1. Melt butter in a medium saucepan over medium heat. Add flour, stirring until combined. Cook, stirring frequently, for 5 minutes, or until golden (do not let brown).
- 2. Add milk to butter mixture, whisking until completely smooth.
- 3. Simmer mixture, stirring frequently, until sauce coats the back of a spoon, 5-8 minutes.
- 4. Add cheese to saucepan in batches, stirring until completely melted. Add salt and pepper, stirring to combine.
- 5. Place cooked macaroni in a large bowl. Add cheese sauce, stirring to combine. Serve immediately.

