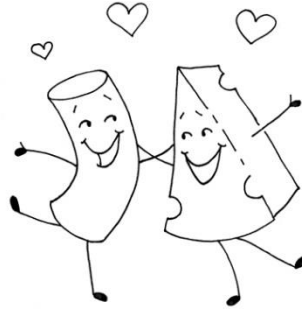


Easy Smoky Mac and Cheese

(Adapted from "Classic Cast Iron")

Yield: 8 servings

1/4 cup	unsalted butter
1/4 cup	all-purpose flour
4 cups	whole milk
1-1/2 tsp	salt
1 tsp	smoked paprika
1/2 tsp	ground black pepper
2 cups	shredded extra-sharp cheddar cheese
1 cup	diced pasteurized process cheese, such as Velveeta
1 (16 oz)	package elbow macaroni, cooked *



1. First, in a large Dutch oven **, melt butter over medium heat. Add flour; cook, whisking constantly, 1 minute.
2. Next, whisk in milk, salt, smoked paprika and pepper. Bring to a boil over medium-high heat, whisking constantly. Reduce heat to medium-low. Cook, whisking constantly, until thickened, 2 minutes. Stir in cheeses until melted. Remove from heat.
3. Last, stir in cooked pasta. Let stand 5 minutes before serving.

Notes:

* Suggest using 2-1/2 cups uncooked macaroni.

** I used 12-inch cast iron skillet.