

# Homemade 10 Minute Mac and Cheese

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<http://sayyestohoboken.com/2013/04/10-minute-homemade-mac-and-cheese.html>

3 T of butter  
3 T of flour  
1 can (5oz.) of evaporated milk  
1 box of pasta  
1 cup of milk  
2 cups of sharp cheddar cheese  
Pinch of: Salt, garlic powder, pepper, nutmeg

While the noodles are cooking, melt butter into a saucepan and once melted, add flour and cook for 1 minute. Add the can of evaporated milk and the other cup of milk. Stir occasionally until it coats the back of a spoon (about 5 minutes). Remove from heat and let sit, add spices. After a minute, add grated cheddar cheese and stir until creamy. Add to drained pasta and serve.