

Zed's "F**k It, It's a Cheat Week"

Mac-N-Cheese

Ingredients:

$\frac{3}{4}$ a stick of butter
4 tablespoons of flour
2 boxes of noodles
2 and $\frac{1}{3}$ cup of heavy cream
1 lb of cheese (half pepperjack and half sharp cheddar)
Cajun seasoning (1 teaspoon ish)



Instructions:

1. In medium saucepan, brown butter over medium heat, and in a large pot, boil 2 boxes of noodles.
2. Once melted, whisk in flour gradually to create a roux.
3. Once roux has reached a paste-like consistency, gradually whisk in cream.
4. Once whisked smooth, add in the $\frac{3}{4}$ of the cheese to the sauce. (Note: if you do not want to have melted cheese on top, add all of the cheese)
5. Once cheese has melted, and sauce is homogenous, drain noodles, and place into a 13x9 deep casserole dish.
6. Pour sauce on top, stirring to ensure all noodles are covered with sauce.
7. If cheese was reserved, pour evenly on top.
8. Set casserole pan on highest rack, and turn on broiler to high.
9. Once cheese is lightly browned on top, remove from oven, and serve immediately.