

Loveless Cafe Southern Macaroni and Cheese

1 (16 oz) pkg elbow macaroni

1/4 cup unsalted butter

1/4 cup plus 2 Tbsp all purpose flour

4 cups milk

1 Tbsp salt

1/4 cup blue cheese crumbles

8 oz shredded cheddar cheese (about 2 cups)

8 oz soft American cheese (Velveeta)

Preheat the oven to 375 F.

Grease a rectangle or square baking dish, set aside.

Cook the elbow macaroni in a stockpot of boiling salted water according to package directions. For creamy mac n' cheese, be sure to cook the pasta until limp, not al dente.

In a large heavy saucepan heat the butter over medium heat.

Add the flour and stir to make a roux and stir until very lightly browned.

Heat the milk in another pan over medium heat; whisk into the roux and bring to a boil. Cook and stir until thickened.

Add the salt and cheeses and immediately remove from heat.

Blend well until all cheese is dissolved. Add the cooked macaroni and mix well. Pour into prepared baking dish.

Cook for 10-15 minutes and serve.