

## Mac and Cheese for a Crowd

*Serves 50*

*“Football Team Favorite”*

5 lbs elbow macaroni  
8 c. milk  
2 lbs. colby cheese, shredded  
2 lbs sharp cheddar cheese, shredded  
½ c butter  
¾ c flour  
2 c more milk  
1 c seasoned bread crumbs or a small box of Ritz Crackers  
1 lg. (18 x 12 x 3) foil roasting pan  
1 tsp. salt  
½ tsp white pepper

Make a roux by melting butter, add flour and stir, then cook over low heat for 2 to 3 minutes to cook out “flourly” taste, while stirring constantly. Alternate method is to put flour and butter in a bowl, microwave for 1 minute, stir to mix, and microwave for another ½ minute. Set aside to cool.

Cook macaroni according to package directions. Drain and put into foil pan. While macaroni is cooking, heat 8 cups milk, and add cheeses and cook over medium heat while stirring to melt cheese. (It’s best to do this in a non-stick pan if available.) Add salt and white pepper (for non pepper people). Add roux and stir until well thickened. Add this to macaroni and mix well to coat macaroni. Pour in remaining 2 cups milk and sprinkle with bread crumbs or Ritz crumbs. You may prepare it this far and bake it later. Bake for about ½ to ¾ hour in 350 degree oven.