

Best Ever Macaroni and Cheese

Ingredients

- **3 cups** uncooked elbow macaroni
- **3 tablespoons** butter
- **¼ cup** finely chopped onion
- **2 tablespoons** flour
- **½ t** salt
- **Dash** of pepper
- **2 cups** milk
- **1 lb** American cheese, cubed or torn up slices
- Shredded cheddar to garnish, if desired



Instructions

1. Cook macaroni according to package directions; reserve a half cup of the cooking water and then drain the rest. (The water will keep the macaroni from absorbing the sauce too much.)
2. For cheese sauce, in a saucepan melt butter; cook onion in butter until tender but not brown. Whisk in the flour, salt, and pepper to form a paste. Add milk all at once; cook and whisk until thick and bubbly, then 2 minutes more. Add cheese and stir until melted.
3. Add cooked macaroni and reserved pasta water to the sauce, stir to combine. Transfer to oven-safe dish, top with shredded cheddar if desired. Bake at 350 until bubbly.