

# DNKD

## Definitely Not Kraft Dinner

About 2½ cups (¾ lbs) shredded Steel City Cheddar from the market  
(sharp cheddar from Kitchener-Waterloo)

2 tbsp butter

2 tbsp flour

1 tsp dry mustard

1 clove garlic, through press

2 cups milk

Salt and pepper to taste

About 450g elbow macaroni (Italpasta from Brampton)

Cook macaroni in boiling salted water according to package.

Sauté garlic in butter, add flour and mustard and mix until smooth. Add milk. On low heat, gently bring to a boil with constant stirring. (Can also do this in the microwave, stirring well after each minute of cooking) When sauce has thickened, remove from heat and add 2/3 of the cheese.

In buttered casserole, layer ½ of the mac & cheese mix, then overlay with ½ of the remaining cheese. Repeat.

Top with 1 cup fresh bread crumbs tossed with 1½ tbsp melted butter.

Cook in 350° F oven for about 30 min until bread crumbs are browned.

Recipe from Beverly Leslie