

When you have small children around, one meal that will be a weekly request is mac and cheese. I don't bother asking the kids what they would like for supper because the answer is always either pizza or macaroni and hot dogs. As good as they are, I don't know many adults who would want to live on those two meals alone.

So instead of grabbing a box of macaroni each time it is requested, I have two fail proof homemade recipes that I stick to. The following recipe is the better of the two and it is flawless, creamy and easy.

I know that a child doesn't know the difference between homemade or from a box, but I sure do. This recipe will make you never want to "return to the box." Not only is it delicious, it serves quite a few people so you can use it as a pot luck meal for church or summer picnics.

Just in case you wanted to know a little about my personal preferences, I tend to alternate the rotini pasta and large or even small shells because I love how the cheese pools up inside the shells. Additionally, I usually serve peas, green beans or garlic bread as a side with this meal. It is a huge pet peeve of mine to only have one choice at the table, you just have to have a side dish!

4-Cheese Mac & Cheese

1/4 cup all purpose flour

1/8 tsp. pepper

2 1/2 cups milk

1/2 cup grated parmesan cheese

1/2 cup shredded sharp cheddar cheese

3/4 cup Velveeta, cubed

1/4 cup cream cheese, cubed

8 oz. pkg. rotini pasta, cooked

1/3 cup Italian bread crumbs

1 Tbsp. butter, melted.

Combine flour and pepper in a saucepan; whisk in milk until smooth. Bring to a boil and cook for one minute, stirring constantly. Reduce heat and add cheeses, stirring until melted. Remove from heat and stir in cooked pasta. Pour into a 9x9 greased baking pan. Combine crumbs and butter; sprinkle on top. Bake uncovered at 350 degrees for 30 minutes.

