

Better than boxed Mac n Cheese

What you'll need:

- Macaroni noodles (or any kind of pasta)
- Shredded cheese (I prefer medium cheddar)
- Milk
- Butter
- Spices (salt, pepper)
- Garlic
- Corn starch

Time: 20 minutes

We all enjoy boxed mac n cheese - it tastes like shit, but we love it anyways. It's pretty damn easy though to make your own that doesn't taste like the inside of a trash can. A simple cheese sauce on noodles is always a winner.

Step 1: Ask your wife if you have any corn starch. Also ask her what corn starch is.

Step 2: Start the cheese sauce - you'll take a 3/4th cup of milk and a tablespoon of butter and put it in a pot. Put the pot on the stove on low/low-medium. Set aside an additional about 1/4th of a cup of cold milk.

Step 3: Prepare the corn starch - with that milk you set aside, mix in 1 tablespoon of corn starch and give it a good whisk. Once the milk on the stove is bubbling at a low bowl, whisk in the corn starch mix. Whisk it about every 45-60 seconds. It won't thicken up very much, but it might get a smidge foamy. You want to whisk it for about 5-10 minutes, and you can start step 4 while doing so.

Step 4: Start boiling the water for your noodles. Read the package for how long to do it for. 2 cups of dry pasta, depending on what the package says, is usually enough (your average box of mac n cheese has about 1.5-2 cups dry macaroni in it). I would use a bigger pot for this as this will be the pot we combine everything into at the end.

Step 5: Making the cheese sauce - Now that the milk has been whisked and at a low boil for about 10 minutes, you can add your seasonings. I would start with about half a tablespoon of salt and pepper. Add minced garlic (dealer's choice as to how much), then add about a cup of your favorite cheese. Whisk it in and you'll notice that the sauce thickens up faster than a freshman in college. Turn the dial down to the low if your noodles are not done yet.

Note: Go easy on the seasonings - you can add salt or pepper once it's done, but you can't un-fuck a salty surprise.

Step 6: Strain and combine - once the pasta is done boiling, strain it, add it back to the pot, then combine the cheese sauce. Stir that bad boy up, serve in bowls, and enjoy!

Step 7: Do the dishes. It'll get you laid.