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# Homemade Creamy Macaroni and Cheese

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

**1/3 cup butter**

**1/3 cup flour**

**salt and pepper, to taste**

**2/3 cup milk**

**2 cups cheddar cheese, shredded**

**1 cup sour cream**

**2 cups uncooked macaroni**

Cook macaroni until tender, drain and set aside.

Melt butter in a saucepan, add flour, salt and pepper, stirring constantly.

Add milk and cheese and continue to stir until mixture starts to melt and thicken.

Add sour cream and macaroni and continue to cook for several minutes over low heat.

Serve immediately.

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**Pasta/Pizza Entrees**