

Name \_\_\_\_\_

## Recipe Reading - Recipe Cards

### Macaroni and Cheese Answer Key

1. The main ingredients for macaroni and cheese are elbow macaroni, sharp cheddar cheese, Parmesan cheese, milk, butter, flour, breadcrumbs, and optional paprika, salt, and pepper.
2. To make the cheese sauce, melt 1/4 cup of butter in a saucepan over medium heat, then stir in 2 1/2 teaspoons of flour until it becomes paste-like and golden brown. Gradually whisk in 3 cups of milk, bring to a boil, then simmer until the sauce thickens.
3. The cheese sauce should be smooth and have a creamy consistency.
4. You can add a pinch of paprika for additional flavor, though it's optional.
5. You should bake the macaroni and cheese in a preheated oven at 350°F (175°C) for about 30 minutes or until the top is golden brown and the cheese is bubbly.
6. You can customize this recipe by adding ingredients like diced bacon, sautéed onions, or chopped tomatoes for added flavor. You can also experiment with different types of cheese to create unique variations.