

# Di's Mac & Cheese

- **Ingredients:**
- 1 lb. Macaroni
- ½ Block Velveeta Cheese Loaf (Cubed)
- 1 Stick Butter
- 1 Can Evaporated Milk
- Salt & Pepper



- **Instructions:**
- 1. Boil Macaroni in salted water.
- 2. While macaroni is cooking, cube Velveeta and Butter.
- 3. Drain Macaroni, and add butter, stir until melted.
- 4. Add Velveeta and stir until melted.
- 5. Place on low heat and blend in evaporated milk, a little at a time. (usually 2/3 to ¾ of the can)
- 6. Add Salt & Pepper to taste.