

# Homemade Macaroni and Cheese

## Tully Family Favorite Recipe

### Makes 8 Servings:

2 ¼ cups uncooked elbow macaroni  
3 cups milk  
3 tablespoons flour  
¾ teaspoon salt  
¼ teaspoon ground black pepper  
4 cups of grated cheese (we use Cabot Seriously Sharp)  
5 tablespoons butter (we like Cabot Salted Butter best)  
Crackers



### Directions:

- Preheat oven to 375 degrees.
- Butter or nonstick cooking spray on a 13" X 9" pan.
- Cook macaroni in a pot of boiling water, then strain macaroni.
- In a saucepan, mix 3 tablespoons of the butter, flour, milk, salt, pepper and cheese. Pour into the baking dish.

Mix remaining 2 tablespoons of melted butter with crackers. Cover the top of the macaroni.

Bake for about 25 minutes.

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Tully Family Farm is one of the over 140 dairy farms in Massachusetts, learn more [here](#). For more information on Tully Farms, visit their [website](#). Learn more about Massachusetts Farmstead Cheese [here](#).