

Basic Recipe for Macaroni & Cheese

Servings: 6 **Total Time (stovetop):** 35 minutes. **Total Time (baked):** 1 hour 5 minutes

This basic formula for macaroni and cheese is a creamy homemade stovetop recipe built on a classic béchamel sauce with customizable cheeses and pasta shapes.

INGREDIENTS:

- 12 ounces pasta
- 4 tablespoons unsalted butter
- 4 tablespoons flour
- 3-3/4 cups whole milk
- 12 to 14 ounces coarsely grated cheese (up to 4 varieties)

INSTRUCTIONS:

1. Bring a large pot of salted water to a boil and cook the pasta until al dente. Drain and set aside.
2. While the pasta cooks, melt the butter in a large saucepan over medium heat. Sprinkle in the flour and whisk until smooth.
3. Continue cooking the butter and flour mixture, stirring constantly, until it forms a pale blond roux.
4. Warm the milk separately, then gradually whisk it into the roux until smooth.
5. Cook the sauce, whisking frequently, until thick enough to coat the back of a spoon.
6. Reduce the heat to low and gradually stir in the cheese until melted and smooth.
7. Add the cooked pasta and stir until evenly coated with the sauce.
8. Serve immediately for stovetop macaroni and cheese, or transfer to a buttered baking dish and bake until hot and bubbly. Add a breadcrumb topping before baking if desired.

LEARN MORE:

For tips on choosing cheeses and pasta shapes, building a smooth béchamel sauce, and exploring new recipes for baked and stovetop mac and cheese variations, visit our complete guide to [homemade macaroni and cheese at MyGourmetConnection](#).