



# Ultimate Macaroni and Cheese

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 55g butter
- 1/4 cup flour
- 2 cups milk
- 3 cups of cheese (any mixture of cheese you like)
- 200g ham, chopped
- 4 handfuls of macaroni, cooked and drained
- 1 packet of Ritz crackers, crushed
- 1/2 tsp salt
- 1 tsp Dijon mustard
- 1/2 tsp cayenne pepper

## Instructions

1. Preheat oven to 175C and set aside a large casserole dish. In a large bowl, mix crushed crackers with 30g of butter and set aside.
2. Melt the rest of the butter in a large saucepan over medium heat. Add ham and fry till ham is lightly browned. Gradually add flour in, mixing well before slowly whisking milk in. Add salt, mustard, cayenne and season well with freshly ground black pepper, mixing well.
3. Add 2 cups of cheese in and keep stirring till cheese is melted. Turn heat off and stir macaroni in. Transfer mixture to the casserole dish and top with crackers mixture. Bake for 20 minutes. Serves 8