

Creamy Macaroni and Cheese

1/2	cup	butter or margarine
1/2	cup	all-purpose flour
1/2	teaspoon	salt
1/2	teaspoon	ground black pepper
1/4	teaspoon	ground red pepper
1/4	teaspoon	granulated garlic
2	cups	half-and-half
2	cups	milk
20	ounces	sharp cheddar cheese -- shredded & divided
10	ounces	extra sharp cheddar cheese -- shredded
16	ounces	elbow macaroni -- cooked

MELT butter in a large skillet over medium-high heat. Gradually whisk in flour until smooth; cook, whisking constantly, 2 minutes. Stir in salt and next 3 ingredients. Gradually whisk in half-and-half and milk; cook, whisking constantly, 8 to 10 minutes or until thickened.

STIR in half of sharp Cheddar cheese. Stir in half of extra-sharp Cheddar cheese until smooth. Remove from heat.

COMBINE pasta and cheese mixture, and pour into a lightly greased 13X9-inch baking dish. Sprinkle with remaining sharp Cheddar cheese.

BAKE at 350 degrees F for 20 minutes (bake 15 minutes longer for a crusty top).