**Gourmet Mac and Cheese**

* 500 ml elbow macaroni
* 60 ml margarine
* 45 ml flour
* 1 can evaporated milk
* 125 ml milk
* 15 ml Dijon mustard
* 5 ml paprika
* 5ml salt
* 250 ml cheddar cheese
* 4 oz Cream cheese, cut into small pieces (or use 80 ml mascarpone cheese)

**Instructions:**
1. Bring a pot of salted water to a boil and then add the macaroni. Cook until al dante. (to the tooth) approx. 10 min
2. Melt 60ml butter over medium high heat in a medium saucepan. Add the flour, stirring, cooking for 3 minutes to make a white roux.
3. While whisking, add the evaporated milk & milk. Bring to a boil, whisking, until thickened. Lower heat. (Careful not to burn! – as milk will burn quickly!!)
Add in the Dijon mustard, paprika and salt.
4. Add cream cheese a little at a time and blend until uniform consistency. Sprinkle cheddar and whisk. As soon as cheese has melted, remove from heat. Season with salt and pepper. Add macaroni to sauce.

ENJOY!