

Three Cheese Macaroni

Ingredients	5 svg	12 svg	25 svg
Pasta, Rotini	12 oz	shy 2 lb	3.75 lb
Milk	1-1/2 c	3.75 c	7.5 c
Margarine	1/4 c	2/3 c	1.25 c
Pepper, White, ground	1/2 tsp	1.25 tsp	2.5 tsp
Salt	1/4 tsp	0.5 tsp	1.25 tsp
Cheese, American	8 oz	1.25 lb	2.5 lb
Cheese, Sharp Cheddar	8 oz (2 c)	1.25 lb	2.5 lb
Cheese, Mozzarella	2 oz (1/2 c)	5 oz (1.25 c)	10 oz (2.5 c)
Ritz-style crackers, crushed			

Directions

- Preheat oven to 350°F.
- In a large pot cook macaroni according to package directions; drain. Place in food warmer.
- In a saucepan, combine milk, melted butter, pepper, and salt. Stir in cheeses. Stir continuously until cheeses are melted.
- Pour sauce over pasta; stir to coat.
- Bake, uncovered, for 30 minutes. Carefully stir mixture. Sprinkle with crushed crackers, if desired. Bake 5 minutes more or until crackers are browned and mixture is just heated through (don't overheat or mixture will curdle). Let stand 10 minutes before serving.