Macaroni and Cheese

Kosher salt

1/2 pound elbow macaroni

2 cups whole milk

6 tablespoons unsalted butter

1/4 cup all-purpose flour

2 cups mixed cheeses, grated(I had a combination of cheddar, mozzarella and Mexican cheeses.)

2 cups Velvetta,cubed

1/4 teaspoon freshly ground black pepper

1 cup fresh white bread crumbs

Preheat the oven to 375 degrees F.

Heat a pot of salted water to boiling.

Add the macaroni and cook according to the directions on the package, 6 to 8 minutes.

Drain well.

​​Melt 4 tablespoons of butter in a large (4-quart) pot.

​Add the flour. Cook over low heat for 2 minutes, stirring with a whisk.

​Meanwhile, heat the milk in a small saucepan, but don't boil it. While whisking, add the hot milk and cook for a minute or two more, until thickened and smooth.

Off the heat, add the cheeses, salt and pepper.

Add the cooked macaroni and stir well.

​Pour into a 3-quart baking dish.

​Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top.

​Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.