



## Mac and Cheese with Grilled Hotdogs

total time: 15 min | servings: 8 | \$0.75 per serving\*

### INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- 3/4 teaspoons salt
- 1/4 teaspoons pepper
- 4 Bar-S Classic Franks, cut into 1-inch slices
- 8 oz dry elbow macaroni
- 2 cups cheddar cheese
- 8 oz cubed American cheese

### GET COOKING

1. Bring a pot of water to a boil and add macaroni noodles. Cook for 8-10 minutes.
2. While noodles are cooking, brown the sliced Bar-S franks in a frying pan on medium-high heat. Set aside.
3. In a saucepan, melt butter over medium heat. When butter is melted, add flour and cook for one minute.
4. Stir in milk, salt, and pepper. Stir frequently until mixture comes to a boil and becomes thicker.
5. Drain macaroni noodles when they are al dente and set aside.
6. Add the cheeses to the butter mixture and stir until cheese is melted.
7. Combine the browned franks and noodles to cheese mixture and stir until mixture is well combined.
8. Serve and enjoy.