

Name _____

Cheesy Macaroni Magic

Short Answer Key

1. After draining the cooked macaroni in a colander, you should set it aside while preparing the cheese sauce.
2. You know the cheese sauce is ready when it has thickened and become smooth after whisking in the milk, which takes about 5 minutes.
3. Besides salt and black pepper, you can add other seasonings like ground mustard or a pinch of cayenne pepper for extra flavor.
4. It's important to let the macaroni and cheese cool for a few minutes before serving to avoid burning your mouth and to allow the cheese sauce to set slightly, making it easier to scoop.
5. Optional toppings or mix-ins for macaroni and cheese can include crumbled bacon, breadcrumbs, chopped scallions, or sautéed mushrooms.

