

Name \_\_\_\_\_

## Cheesy Macaroni Magic

### Open-Ended Response Answer Key

1. Perfectly cooked macaroni for mac and cheese should be tender but not mushy. It should hold its shape and have a slight bite when you taste it. The color should be uniform, and there should be no raw flour taste.
2. The flour in the cheese sauce serves as a thickening agent. It's cooked before adding milk to eliminate the raw flour taste and ensure the sauce is smooth and lump-free.
3. Variations of macaroni and cheese can include adding ingredients like cooked bacon, diced ham, jalapeños for a spicy kick, or even lobster for a luxurious twist. Toppings can range from buttery breadcrumbs to fresh herbs.
4. To make macaroni and cheese even creamier, you can add a bit more milk or heavy cream to the cheese sauce. You can also use a blend of different cheeses that melt exceptionally well, such as Monterey Jack, mozzarella, and cream cheese.

