

# TIM FARMER'S COUNTRY KITCHEN

## MACARONI & CHEESE

*1 box bowtie pasta*  
*3 tablespoons butter*  
*3 tablespoons flour*  
*1 1/2 cups heavy cream*  
*2 cups cheese (hand shredded)*  
*Salt*  
*Pepper*

Boil pasta according to package directions. Drain and set aside. In pan, melt butter and stir in flour until combined to make a roux. Slowly pour in heavy cream and stir until thick. Mix in cheeses and season with salt and pepper. Once cheese is melted in sauce, add in noodles and stir to coat on all sides.

