

CYPRESSWOOD CRAFT CLUB  
Pat Stange

Craft Club is in full craft mode. We just can't get enough of the fun things we create and share. We meet the first and third Mondays of the month at the clubhouse. If you are interested, please join us or contact Pat Stange, [wingfootpat@aol.com](mailto:wingfootpat@aol.com) or 324=8540 or any craft club member.

This is a recipe I have made and really enjoyed. So good.

Mock Panera Mac and Cheese

2 cups uncooked medium shell pasta  
2 ½ cups whole milk (MUST BE WHOLE MILK)  
½ teaspoon salt  
¼ teaspoon Dijon mustard  
1 tablespoon butter  
1 cup freshly grated extra sharp white cheddar  
(do not use pre-grated)

Rinse uncooked pasta under cold water. In a medium saucepan over medium high heat, combine milk, pasta, salt, mustard and butter. Reduce to low. Stir frequently (almost continuously) for 15 to 20 minutes while pasta cooks and milk is absorbed. Remove from heat, stir in cheese and cover for 5 minutes. Top with bacon bits or your favorite topping and serve.