

# AGNES MEATS

## — R E C I P E —

### Macaroni and Cheese

#### Ingredients:

1 Can (14 1/2 oz) Chicken Broth

1 Cup Water

2 Cups Elbow Macaroni,  
Uncooked

8 Ounces Hoffmans Super Sharp  
Cheese ( Cubed )

1/4 Tsp Garlic Power ( Optional )

#### Procedure:

Bring broth and water to a boil in medium saucepan. Stir in macaroni. Return to a boil. Add 'Hoffman's Super Sharp' cheese and garlic powder.

Reduce heat to medium-low. Cover and simmer 10 - 12 minutes of until tender. Stir until cheese is melted and smooth. Season with pepper to taste.

Makes 4 - 6 delicious servings.

Enjoy!