

## Non-Dairy Macaroni and Cheese

From: Jennie @ On the table tonight

8 oz. elbow macaroni  
2-1/2 c. plain soy milk  
2 T. non-dairy margarine  
3 T. flour  
1-1/2 t. kosher salt  
5 turns black pepper  
8 oz. shredded cheddar flavor rice cheese  
Garlic salt to taste

In a pot, start water to boil. Add macaroni and cook according to package instructions.

Meanwhile, microwave soy milk for five minutes on high.

In a large pot, melt non-dairy margarine over medium heat. When it's all melted and bubbly, add flour. Break up the dough and cook for about two to three minutes. Add hot soy milk and whisk until combined. Add salt and pepper then cook over medium-low heat for 2-3 more minutes until sauce has thickened. Remove from heat and add shredded non-dairy cheese.

Drain macaroni, reserving ¼ c. cooking liquid. Add macaroni to the cheese sauce and add reserved cooking liquid as needed until sauce reaches desired consistency.