**Queso Mac**

**Cheese Sauce:**

2 oz. butter

2 oz. flour

1 can evaporated milk

1 cup milk

1 cup heavy cream

2 cups cheddar cheese

4 oz. cream cheese

1 tsp. cayenne pepper

2 tsp. chili powder

1 cup salsa

Salt and pepper to taste

**Ingredients:**

1# small shaped pasta

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

**Pasta:**

1. Bring a large pot of water to a boil.
2. Cook the pasta until tender.
3. Drain and set aside.

**Cheese Sauce:**

1. In a large pot, melt the butter over medium heat.
2. Add the flour and mix together to form a roux. Cook for 1 minute; it should turn a pale golden color.
3. Slowly whisk in the evaporated milk. Bring this to a simmer.
4. Once it simmers add the regular milk and return to a simmer.
5. Once it simmers, add in the heavy cream and return to a simmer.
6. Whisk in the cheeses. Mix until the cheese has melted and the sauce is smooth.
7. Stir in the salsa and spices.
8. Check the texture of the sauce. If it is too thick, add a little more milk until it is the consistency that you want.
9. Add the pasta and toss to coat.
10. Adjust seasonings.