

Homemade Mac 'N' Cheese

This recipe makes 2 trays worth in the large freeze dryer*

If you want to do this with individual ingredients, see the "backpacker's mac 'n' cheese recipe"

[Mac N Cheese](#)

Ingredients

4 cups small elbow macaroni

2/3 C milk

24 oz. Velveeta cheese



Directions:

1. Cook, drain and rinse noodles and return to pan
2. Cut Velveeta into smaller squares
3. Add 2/3 C milk & Velveeta to the noodles and mix while heating on low
4. You can also add pepper, salt, garlic or onion powder
5. Stir and heat until macaroni is evenly covered with cheese
6. Pour macaroni onto to silicone or parchment lined trays.
7. Add Dividers, if using. Portions of 10 work great
8. Pre Freeze If time allows
9. Freeze Dry
10. Store Appropriately (See Tips and Tricks for storage help)

I use 5 cups on each tray and use the tray dividers with 10 portions. This makes each portion a 1/2 Cup serving.

Cycle time: was 26hr 59min in large freeze dryer with low profile oil less pump

Rehydration for 1 serving: add 1/4-1/2 Cup boiling water, let sit covered for 5 min, stir and let sit for additional 5 min



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray