



## Magic Mix

### THE MIX-makes about 5 cups

2-1/3 c. Non-instant Powdered Milk or 4-2/3 c. instant powdered milk  
 1 c. All Purpose Flour  
 1 c. (2 sticks) butter

Mix together in stand mixer using beaters until it resembles cornmeal. Store in an air tight container for 6 weeks.

### WHITE SAUCE FROM MAGIC MIX-makes 2 cup

2/3 C. Magic Mix  
 1 C. Water

In saucepan combine Magic Mix and water. Stir rapidly (I use a wire whisk) over medium heat until it starts to bubble. (Use Magic Mix White Sauce for all recipes calling for a white or cream sauce.)

*TIP: Watch a how-to video of how to make magic mix and a white sauce from Magic Mix by visiting <http://everydayfoodstorage.net/start-here/tools/videos>*

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## McDonalds Mac'n Cheese

(Serves 4 people)

2 c. Magic Mix White Sauce	1 lb. cooked ground beef
2 c. uncooked macaroni	1/4 C. onion flakes, hydrated
2 c. cheddar cheese	1 Bag Frozen Mixed Vegetables
1-2 tsp. garlic salt	1/2 tsp. salt
1/2 c. Ketchup	1/4 tsp. pepper
1 T. prepared yellow mustard	

Cook Macaroni in boiling water until tender. Cook hamburger while macaroni cooks. Drain macaroni and make white sauce in empty pot. Combine all ingredients and heat through.

*This macaroni tastes just like a McDonald's cheeseburger and your kids are SURE to love it!*

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## Easy Homemade Pudding

(Serves 4 people)

1/2 C. Sugar  
 1 C. Magic Mix  
 2-3 T. Cocoa (optional)  
 2 C. Water  
 1 t. Vanilla

Combine Magic Mix, sugar and cocoa in saucepan and mix well. Add water, stir over medium heat until pudding bubbles. Add vanilla and beat. Cover and Cool.

*TIP: If you want to make vanilla pudding, simply omit the cocoa. You won't believe how much better this pudding tastes than the instant store bought variety!*

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## Easy Homemade Alfredo

(Serves 4-6 people)

1 c. Magic Mix White Sauce  
 1 c. Parmesan cheese  
 1/2 lb. cooked chicken, cubed  
 Fettuccine noodles

Add 1 cup of parmesan cheese per one cup of white sauce and a dash of salt and pepper. Serve over hot noodles with chicken. and/or broccoli or just plain.

*TIP: Spice this dish up by adding 1/4-1/2 c. Pesto to make it Pesto Alfredo!*

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