		Baked Macaroni and Cheese
1	Tbsp	Salt.
2	Cup	Elbow Macaroni (about 1/2 lb).
		Preheat oven to 400 F (205 C)
		Lightly grease a 1 1/2 qt casserole.
		Add salt to 3 quarts water and bring to boil. Add macaroni. Boil uncovered, stirring occasionally for 9 minutes or until piece rubbed between fingers parts fairly easily, Continue with cheese sauce while macaroni is cooking.
1		Small Onion.
2	Tbsp	Butter or margarine.
1	Tbsp	Flour.
1/4	Tsp.	Dry Mustard.
3/4	Tsp.	Salt.
1/8 2	Tsp. Cup	Pepper. Milk.
2	Cup	Cheddar Cheese (about 1/2 lb.). Grated
1/2	Cup	Optional - Cooked, Crispy Bacon - Crumbled (alternate - Bacon Bits)
1/4	Cup	Optional - Pickled Jalapeno Peppers - Coarsely Chopped
		Mince Onion. Place in double boiler with butter. Cook until onion is clear but not browned.
		Stir in flour, mustard, salt and pepper.
		Slowly stir in milk. Cook until smooth and hot, stirring often.
		Slowly add 3/4 of grated cheese. Stir until cheese is melted.
		When macaroni is cooked, drain and place in casserole.
		Add optional Bacon and/or Jalapeno Peppers. Stir to distribute.
		Pour cheese sauce over macaroni. Toss lightly to ensure all macaroni is coated with sauce.
		Add remainder of cheese on top of macaroni.
3/4 4	Cup Tbsp	Fresh Bread Crumbs. Butter or Margarine.
		Toss bread crumbs with melted butter. Place on top of casserole.
		Bake uncovered for 20 minutes.
	Viola	
Yield: 6 - 8 good size servings. Comments: 1) Great as a main course when served with a salad or as a side.		
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