

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 Tsp. Pepper.
- 2 Cup Milk.
- 2 Cup Cheddar Cheese (about 1/2 lb.). Grated

- 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.
- 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 Cup Fresh Bread Crumbs.
- 4 Tbsp Butter or Margarine.

- Toss bread crumbs with melted butter. Place on top of casserole.
- Bake uncovered for 20 minutes.

Yield: 6 - 8 good size servings.

Comments: 1) Great as a main course when served with a salad or as a side.