

Macaroni and Cheese

Macaroni

8 ounces Macaroni

2 quarts Water

1. Pour water and salt into a **large** pot. Bring water to a rolling boil.
2. Add macaroni to boiling water and cook uncovered for 6-8 minutes until al dente.
3. Drain cooked pasta using a colander. Pour pasta back into pot and set aside.

Cheese Sauce

1/4 c. margarine

1/4 c. flour

1/2 t. salt

1/4 t. pepper

1/4 t. dry mustard

2 c. milk

2 c. shredded **Cheddar, Mozzarella, or Colby jack cheese**

1. In a medium sauce pan, melt butter.
2. In the medium saucepan, after the butter is melted, stir in flour, salt, pepper and dry mustard to form a smooth paste (Roux).
3. **Gradually** add the milk stirring the whole time to prevent lumps.
4. Continue stirring and bring to a boil over **MEDIUM** heat. Boil 1 minute.
5. Remove from heat and add cheese. Stir until melted.
6. Pour cheese sauce over cooked macaroni that has been drained and is in the large pot.
7. Pour macaroni and cheese into a 1 ½ quart **greased** casserole dish.

Topping:

½ cup bread crumbs

2 tablespoons melted margarine

1. Melt 2 T. margarine in a custard cup (cover with waxed paper) in the microwave for 30 seconds; add to bread crumbs and mix; spread over macaroni and cheese until covered.
2. Cover with lid or foil. Label masking tape with P# and K# and put in refrigerator.

Day 2: Bake at 350° for 35 minutes covered and 10 minutes uncovered.