

Understanding a Recipe

Four Parts of a Recipe

- Name of Recipe
- Ingredients
- Directions
- Yield or Number of Servings

Creamy Macaroni and Cheese

Exact Amounts

8 oz.
¼ cup
¼ cup
½ tsp.
¼ tsp.
2 cups
1 cup

Topping:
½ cup
1 Tbsp.

Ingredients listed in order of use

Elbow macaroni
Butter or margarine
Flour
Salt
Pepper
Milk
Grated cheddar cheese

Dry bread crumbs
Butter or margarine, melted

Pan size

Pan size

Step by Step Instructions

Cook macaroni according to package directions and drain. Place in greased 1½ qt. casserole.

To prepare sauce, melt butter or margarine in 1 qt. saucepan over low heat. Add flour, salt, and pepper and stir until mixture is smooth and bubbly. Remove pan from heat and add milk. Stir mixture over medium heat until boiling, and then stir one minute longer. Reduce heat. Add cheese and stir until melted. Pour cheese sauce over macaroni and mix. Combine bread crumbs and melted butter, and sprinkle mixture over macaroni and cheese. Bake uncovered at 375°F for 30 minutes, or until top is brown and sauce bubbles.

Time

Servings

Temperature

Makes 4 servings