

## BAKED MACARONI AND CHEESE

$\frac{1}{2}$ lb. macaroni, in 2 $\frac{1}{2}$ " pieces, or elbow macaroni (about 2 cups)	$\frac{3}{4}$ teasp. salt Speck pepper 2 cups milk $\frac{1}{2}$ lb. process Ched- dar cheese
1 small onion	
2 tablesp. butter or margarine	$\frac{3}{4}$ cup fresh bread crumbs
1 tablesp. flour	4 teasp. melted but- ter or margarine
$\frac{1}{4}$ teasp. dry mustard	

1. Cook macaroni as label directs. Start heating oven to 400°F. Grease 1 $\frac{1}{2}$ -qt. casserole.

2. Meanwhile, mince onion (about 4 teasp.); put in double boiler with 2 tablesp. butter or margarine. When butter is melted; stir in flour, mustard, salt, pepper. Slowly stir in milk; cook until smooth and hot, stirring often.

3. Slice about three fourths of cheese right into sauce; stir until cheese is melted. (If preferred, grate cheese ahead, using medium grater, or slice it.)

4. When macaroni is tender, drain into colander; turn into casserole. Pour cheese sauce over macaroni, tossing lightly with fork so

that all macaroni gets nicely coated. Top with rest of cheese.

5. Toss bread crumbs with 4 teasp. melted butter. Sprinkle over cheese.

6. Bake, uncovered, 20 min. Makes 4 servings as main dish, or 6 servings when served instead of potatoes. Nice with crisp bacon.

❖ **FOR 2:** Use following ingredients:  $\frac{1}{3}$  lb. cheese,  $1\frac{1}{3}$  cups raw macaroni in  $2\frac{1}{2}$ " pieces, 1 tablesp. minced onion, 4 teasp. butter or margarine, 2 teasp. flour,  $\frac{1}{4}$  teasp. dry mustard,  $\frac{1}{2}$  teasp. salt, speck pepper,  $1\frac{1}{3}$  cups milk,  $\frac{1}{2}$  cup fresh bread crumbs, and 1 tablesp. melted butter or margarine. Bake in 1-qt. casserole at  $400^{\circ}\text{F}$ . 20 min.

**BAKED-TOMATO MACARONI:** Arrange 2 or 3 sliced, peeled tomatoes in layers with macaroni and sauce.

**BAKED MACARONI WITH GREEN BEANS:** With cheese in step 4, add 2 cups cooked green beans.

**BAKED MACARONI WITH HAM:** With sauce in step 4, add  $\frac{1}{2}$  to  $1\frac{1}{2}$  cups slivered, cooked ham, tongue, chicken, or luncheon meat. (If tongue or ham, reduce salt to  $\frac{1}{2}$  teasp.)