

Mac N Cheese Recipe

Ingredients:

1 lb macaroni

1 lb grated (or shredded) cheddar cheese

4 tablespoons butter

4 tablespoons flour

1 teaspoon dry mustard

4 cups warmed milk

Preparation:

1. Drop macaroni into boiling water (slightly salted) and cook about 20 minutes or until tender.
2. Rinse under running cold water and drain
3. Prepare cream sauce of butter, flour and milk. Add dry mustard and blend well.
4. Add grated cheese
5. Combine macaroni with cheese sauce
6. Place in greased pan or casserole dish and refrigerate