

Old-Fashioned Macaroni and Cheese

THIN WHITE SAUCE (double recipe this recipe for mac & cheese)

For each cup sauce:

- 1 tablespoon butter or margarine
- 1/2 to 1 tablespoon flour
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup milk

Melt butter in saucepan over low heat. Blend in flour, salt, and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

MACARONI AND CHEESE

- 6 to 7 oz elbow macaroni (about 2 cups)
- 2 tablespoons grated onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups shredded sharp American cheese (or cheddar!)
- 2 cups Thin White Sauce (above)
- 1 tablespoon butter or margarine

Heat oven to 375°. Cook macaroni as directed on package. Place half the macaroni in ungreased 2-quart casserole. Sprinkle with half the onion, salt, pepper, and cheese; repeat. Pour white sauce over casserole. Dot with butter. Cover; bake 30 minutes. Uncover; bake 15 minutes longer. Yields 6-8 servings.