

Macaroni with vienna sausages

Ingredients

- 1/2 pound macaroni
- 1/2 pounds of grated American cheese
- 2 cups white sauce
- 2 cans of Vienna sausages

Directions

- Cook the macaroni in plenty of salt water, until soft.
- Remove from heat, drain them and pour warm water again. Drain again.
- Make a white sauce with the additional recipe we offered, and add the grated cheese.
- Cut into wheels several sausages, leaving 6 whole for adornment.
- Combine the macaroni, sauce, and sausage slices.
- Pour this mixture into a greased, square or round mold, as you prefer, but that is made of fireproof glass.
- Bake it at a temperature of 375 degrees F for 20 minutes.
- Take it out, place the sausages in the center, with some parsley leaves as an ornament
- Return the pan to the oven and have it cooking for 10 more minutes.
- Serves 6 people.

