

Macaroni-Ham Casserole

- 2 tsp. salt
- 4 oz. elbow macaroni
- 1 tbs. butter
- 1 tsp. onion powder
- 1 cup chopped ham
- 1 can cream of mushroom soup (10.5 oz.)
- 1/2 cup milk
- 1/8 tsp. pepper
- 1/2 cup grated cheddar cheese

1. Add salt and macaroni to boiling water. Boil rapidly; stir constantly for 2 minutes. Cover, remove from heat and let stand 10 minutes.

continue

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Macaroni-Ham Casserole continued

2. Meanwhile, melt butter in saucepan. Add onion powder and mix. Add diced ham and brown lightly.
3. Rinse macaroni with warm water and drain.
4. Combine ham mixture, mushroom soup, milk, pepper and macaroni. Mix.
5. Spread in 1 1/2 quart greased casserole dish and sprinkle with cheese.

****Bake on 375° for 45 minutes****

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