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Deluxe Macaroni and Cheese



Info

- Course: Main Course, Side Dish
- Total Time: Under 1 Hour
- Skill Level: Easy
- Cost: Inexpensive
- Favorited: 47 Times

Author

[Jean Anderson](#)[View Profile](#)

Cookbook



Published by Doubleday

Photo by: Joseph De Leo

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Recipe

Yield : 6 servings

Ingredients

- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{4}$ cup sifted flour
- 1 teaspoon powdered mustard
- $2\frac{1}{2}$ cups milk
- 3 cups coarsely grated sharp Cheddar cheese
- $\frac{1}{4}$ teaspoon salt (about)
- 1/8 teaspoon white pepper
- 1 tablespoon Worcestershire sauce
- 1 tablespoon finely grated yellow onion (optional)
- $\frac{1}{2}$ pound elbow macaroni, cooked and drained by package directions

Directions

Preheat oven to 350°F.

Melt butter in saucepan over moderate heat, blend in flour and mustard, slowly stir in milk, and cook, stirring until thickened. Mix in 2 cups grated cheese and all remaining ingredients except macaroni. Taste for salt and add a little more if needed. Cook and stir until cheese melts.

Off heat, mix in macaroni; turn into a buttered 2-quart casserole, sprinkle with remaining cheese, and bake, uncovered, about 1/2 hour until bubbly and lightly browned.

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Nutritional Information

Nutritional information is provided by the author.

Per serving: 520 C, 95 mg CR, 600 mg S*

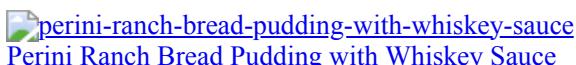
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