**HOW TO COOK… BAKED MACARONI**

*By Miguel Fco. González Pujazón*

This is a recipe made up by my mother. Easy to cook, and very delicious.

First of all, we have to cook the pasta. Is not necessary that it is “al dente”, cause it will be baked later.

Then, we’ll have to cook the tomato sauce. This sauce has sifted tomato, minced pork and chopped veal. You have to be patient with this one, as we want to simmer it until it has evaporate all the water. Is also important to add some salt and sugar, or the sauce will be to acid

When the sauce is ready, we’ll made a base of pasta and over the pasta another one with the tomato sauce and cream. Well, we’ll also add another ingredient… But that is a secret!

Now we’ll cover the sauce with grated cheese and we’ll bake until the cheese is crispy. Bon Apetit!