

## MACARONI & CHEESE.

- 1 POUND SHARP CHEDDER CHEESE, SHREDED.
- $\frac{1}{4}$  CUP FAT
- 2 MEDIUM ONIONS, THINLY SLICED
- 2 CANS (1 POUND, 12 OUNCES EACH) TOMATOES
- $\frac{1}{4}$  CUP SUGAR
- 2 TEASPOONS SALT
- 1 TSP. PEPPER
- $\frac{1}{2}$  TSP. SWEET BASIL, CRUSHED
- $\frac{1}{4}$  CUP FLOUR
- $\frac{1}{4}$  CUP WATER
- 2 PACKAGES (7 OUNCES EACH) ELBOW MACARONI, COOKED & DRAINED

- MELT FAT IN A LARGE SKILLET. ADD ONION AND COOK UNTIL GOLDEN COLORED. STIR IN TOMATOES, SUGAR, SALT, PEPPER, & SWEET BASIL. SIMMER 10 MIN.
- MAKE A PASTE OF THE FLOUR AND WATER. ADD TO TOMATO MIXTURE, STIRRING UNTIL SMOOTH AND THICKENED. REMOVE FROM HEAT. ADD CHEESE AND STIR UNTIL MELTED
- COMBINE TOMATO SAUCE WITH HOT COOKED MACARONI. PLACE IN A 4-QUART CASSEROLE OR BAKING PAN. BAKE UNCOVERED IN A MODERATE OVEN, 350° F. FOR 40 MIN. SERVE HOT. MAKES 16 SERVINGS