



**GOLDEN GRAIN**  
MISSION

*Trusted Quality Since 1912*

15 min Prep Time • 25 min Cook Time

(Serves 5)

## OLD FASHIONED BAKED MACARONI AND CHEESE

- 8 oz** (1/2 pkg) Golden Grain/  
Mission® Elbow Macaroni
- 1/4** Cup margarine or butter
- 3** Tablespoons all-purpose flour
- 1/8** Teaspoon dry mustard
- 1/8** Teaspoon salt (optional)
- 1/8** Teaspoon black pepper
- 2** Cups milk
- 2** Cups (8 oz) shredded sharp  
cheddar cheese
- 1** Cup croutons

- Preheat oven to 350°F.
- Cook pasta for 3 minutes and drain.
- In medium saucepan, melt  
margarine. Blend in flour, mustard,  
salt, and pepper.
- Cook until mixture is smooth and  
bubbly; gradually add milk.
- Cook and stir over medium heat until  
mixture boils; simmer 1 minute,  
stirring constantly.
- Gradually mix in cheese. Stir over  
low heat until cheese is melted.
- Add pasta; mix lightly.  
Pour into 2-quart casserole.
- Top with croutons. Bake 25 minutes.



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Instead of  
croutons,  
can  
use  
1/8 c. bread  
crumbs  
(e.g., with  
Italian  
seasoning).