

Mac and Cheese

Ingredients

- 2 cups uncooked elbow macaroni (Approx. 7 oz.)
- ¼ cup of butter or margarine
- ¼ cup all purpose flour
- ½ tsp of salt
- ¼ tsp of pepper
- ¼ tsp ground mustard
- ¼ tsp of Worcestershire sauce
- 2 Cups of milk
- 2 cups of shredded Sharp Cheddar Cheese (Approx. 8 oz.)

Directions

1. Heat oven to 350 degrees F.
2. Cook and drain Macaroni
3. In a 3 qt. sauce pan, melt butter over a low heat. (Be cautious not to burn butter).
4. Stir in flour, salt, pepper, mustard, and Worcestershire sauce.
5. Cook over a low heat, stirring constantly, until mixture is smooth and begins to bubble.
6. Remove from heat and stir in Milk.
7. Once Milk is stirred in bring back to heat and heat to a boil for 1 minute. Remove from heat and add Shredded Cheddar Cheese
8. Stir and mix until cheese is melted.
9. Add the cooked macaroni to the cheese gently (do not over work macaroni).
10. Bake uncovered for 20 – 25 minutes or until crust is slightly brown and bubbly.

For additional flavor add your favorite meat such as chicken, bacon or lobster. You can also add bread crumbs to the crust for additional crunch.