



## MACARONI AND CHEESE AU GRATIN

- 2 Quarts Water
- 2 Teaspoons Salt
- 1 Cup Macaroni
- 3 Cups Thin White Sauce
- 1/4 Pound Cheese
- Pinch Dry Mustard
- 1/4 Cup Buttered Crumbs

### DIRECTIONS

1. Bring the water to a boil, add salt.
2. Add macaroni and cook until softened. Drain.
3. Set oven to 400 degrees.
4. Add dry mustard to white sauce.
5. Grate the cheese on wax paper.
6. Grease a casserole dish.
7. Arrange macaroni, white sauce and cheese in layers in casserole dish.
8. Top with crumbs.
9. Bake 15 minutes.