



MACARONI AND CHEESE

- 1 Cup Elbow Macaroni
- 1/2 Cup Milk
- 1/2 Pound Grated Cheddar
- Dash Salt
- Dash Pepper
- 1/2 Cup Buttered Bread Crumbs

DIRECTIONS

1. Boil macaroni in salted water until tender.
2. Drain and rinse with hot water.
3. Place in a casserole dish.
4. Heat milk in a saucepan.
5. Add cheese and heat until cheese is melted.
6. Add seasonings to taste.
7. Pour cheese mixture over cooked macaroni.
8. Mix with a fork.
9. Cover with buttered crumbs
10. Bake in a 350 degree oven for 15 minutes.