



BAKED MACARONI AND CHEESE

- 8 Ounces Macaroni Noodles
- 1 Tablespoon Salt
- 3 Quarts Boiling Water
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 2 Cups Milk
- 1 Teaspoon Salt
- 1/2 Pound Sharp Cheese, Grated

DIRECTIONS

1. Add salt to boiling water and drop in macaroni.
2. Cook until tender. Drain.
3. Run hot water over noodles rinse well.
4. Melt butter and blend in flour.
5. Add milk gradually, stirring until sauce is thick.
6. Add salt and cheese.
7. Stir until cheese is melted.
8. Arrange hot macaroni and cheese sauce in layers in a buttered casserole.
9. Bake in a 400 degree oven for 15 minutes.