



MACARONI AND CHEESE

- 1 Cup Elbow Macaroni
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Cup Milk
- ½ Teaspoon Worcestershire Sauce
- ¼ Teaspoon Dry Mustard
- 2 Cups Grated Cheddar Cheese
- Salt and Pepper
- Buttered Bread Crumbs

DIRECTIONS

1. Cook Macaroni.
2. Melt butter in heavy saucepan.
3. Add flour; mix well.
4. Pour in milk all at once and immediately whisk over moderate heat until smooth and thickened.
5. Add Worcestershire sauce, mustard, macaroni and 1 ½ cups of cheese.
6. Mix well until blended.
7. Season to taste with salt and pepper.
8. Pour into 1 ½ quart casserole.
9. Sprinkle remaining cheese over top along with bread crumbs.
10. Bake in a 375 degree oven for 25 minutes.