



BAKED MACARONI AND CHEESE

- 8 Ounces Macaroni Noodles
- 1 Tablespoon Salt
- 3 Quarts Boiling Water
- 3 Tablespoons Butter
- 1/2 Pound Sharp Cheese, Cubed or Shredded
- 1 3/4 Cups Milk
- Salt

DIRECTIONS

1. Add noodles to rapidly boiling salted water.
2. Boil until Al dente. Drain.
3. Run water through noodles to prevent sticking.
4. Arrange in a buttered casserole, sprinkle with salt and dot with half the butter.
5. Cover with half the cheese.
5. Repeat layers with remaining noodles and cheese.
6. Pour milk over all, pressing noodles down to coat.
7. Bake in a 325 degree oven for 45 minutes.