



BAKED MACARONI AND CHEESE

- 1 Package (8 ounces) Elbow Macaroni
- 3 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Cups Milk
- 2 Cups Shredded Sharp Cheddar Cheese
- 1 Tablespoon Grated Onion
- 1 Teaspoon Dry Mustard
- 1 Teaspoon Worcestershire Sauce
- 1/2 Cup Buttered Breadcrumbs

DIRECTIONS

1. Cook macaroni according to package directions, drain and set aside.
2. Melt butter in saucepan.
3. Blend in flour, salt and pepper.
4. Add milk and cook over low heat until smooth and thickened, stirring constantly.
5. Add cheese, onion, dry mustard, and Worcestershire sauce, continue to cook until cheese melts.
6. Add cooked macaroni.
7. Put into a greased 2 quart casserole dish.
8. Top with buttered crumbs.
9. Bake at 375 degrees for 25 minutes or until browned.