



MACARONI AND CHEESE WITH TOMATOES

- 16 Ounces Diced Tomatoes with Liquid Milk
- 1 Tablespoon Butter
- 1/4 Cup All Purpose Flour
- 1/2 Teaspoon Dry Mustard
- 3/4 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Cups Grated Sharp Cheddar Cheese
- 6 Cups Cooked Macaroni

DIRECTIONS

1. Pour the reserved tomato liquid into a 1 quart measuring cup and add enough milk to make 3 cups.
2. In a Dutch oven melt butter over moderate heat.
3. Sprinkle with flour and stir for 1 minute, until butter and flour form a doughy mass.
4. Stir in tomato milk mixture, increase heat and bring to a boil.
5. Whisking constantly until thickened and smooth..
6. Add dry mustard, salt, and pepper.
7. Simmer for 4 minutes, whisking often.
8. Remove pan from heat, stir in 1 1/2 cups of cheese.
9. Stir until cheese is melted and sauce is smooth.
10. Add tomatoes and macaroni and gently stir until combined.
11. Sprinkle the top with remaining cheese and place in a n unheated oven.
12. Turn oven to 400 degrees and bake 30 minutes.