



## Ingredients

- 2 \_\_\_\_\_ of butter  
 ¼ \_\_\_\_\_ of finely chopped  
 onion  
 2 \_\_\_\_\_ of all-purpose flour  
 2 \_\_\_\_\_ of milk  
 a \_\_\_\_\_ of salt  
 ½ \_\_\_\_\_ of dry mustard  
 ¼ \_\_\_\_\_ of ground black  
 pepper  
 1 \_\_\_\_\_ of elbow macaroni  
 2 \_\_\_\_\_ of shredded  
 Cheddar cheese  
 10 \_\_\_\_\_ of processed  
 American cheese, cut into strips

tablespoons	teaspoon
cup	cups
pinch	slices
pound	tablespoons
teaspoon	cups

# Mac and Cheese



2 servings



15 minutes

## Method

1. Preheat oven to 350 degrees F (175 degrees C).
2. Melt butter in a medium saucepan over medium heat. Saute onion for 2 minutes. Stir in flour and cook 1 minute, stirring constantly. Stir in milk, salt, mustard and pepper; cook, stirring frequently, until mixture boils and thickens.
3. Meanwhile, bring a pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.
4. To the milk mixture add the Cheddar and American cheeses; stir until cheese melts. Combine macaroni and cheese sauce in a 2 quart baking dish; mix well.
5. Bake in preheated oven for 30 minutes, or until hot and bubbly. Let cool 10 minutes before serving.