



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.