

RECIPE #14

MACARONI AND CHEESE

1 1/2 cups elbow macaroni  
2 tablespoons margarine  
2 tablespoons flour  
3/4 teaspoon salt  
dash pepper  
2 cups milk  
1 1/2 cups shredded Old English cheese

Cook macaroni according to directions and drain.  
In saucepan, melt margarine. Blend in flour, salt and pepper.  
Add milk all at once.  
Cook and stir until thickened and bubbly.  
Stir in 1 cup cheese until it's melted.  
Combine cheese sauce with macaroni.  
Put in baking dish and sprinkle with remaining cheese.  
Bake 30 minutes in 350 degree oven. Bake at 325 degrees if using  
a glass baking dish.

If directions for cooking macaroni are missing, then do the following:

Bring 6 cups of salted water (4 teaspoons salt) to a rapid boil.  
Add 8 ounces of macaroni and bring back to a rapid boil.  
Cook, stirring constantly, for 3 minutes.  
Cover with tight fitting lid, remove from heat, and let stand  
for 10 minutes.  
Rinse with water and drain.

For easier clean-up of the baking dish, spray with Pam or lightly  
grease with butter.