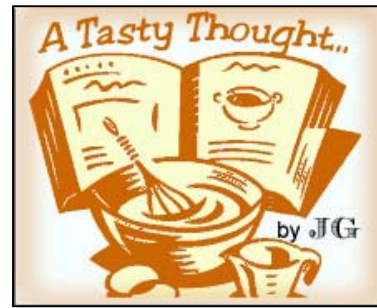


A Recipe compliments of



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Baked Macaroni & Cheese

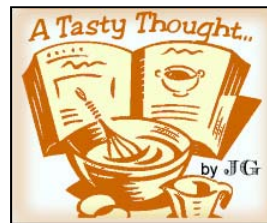
Imagine your fork gently collecting a few macaroni noodles that are covered with a creamy white sauce on your dinner plate. Ah, the aroma of cheese is evident as your fork comes closer to your mouth. Mmmm, Baked Macaroni & Cheese! It is definitely a favorite food in my family, especially on a chilly day! This casserole is prepared and then baked in a 350°F oven. Served with a salad - Yummy!

Oven: 350°F

Bake: 35 Minutes

Ingredients

- 1 (16 oz.) Pkg. Elbow Noodles
- 1 Stick (1/2 Cup) Butter or Margarine
- 6 TBS. Flour
- 4 Cups Milk
- 8-10 oz. Monterey Jack or Cheddar Cheese, cut in cubes
- 2 TBS. Dry Bread Crumbs
- 2-3 TBS. Butter or Margarine

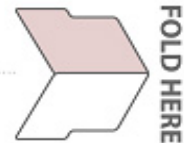


Method

1. Preheat oven to 350°F.
2. Spray PAM into Glass Baking Dish (about 9" x 13")
3. Prepare pasta, cooking 7-8 Minutes.
4. After draining put pasta back in large cooking pot.
5. While preparing pasta, make sauce.
6. Melt Butter/Margarine in a 3 qt. pot.
7. Add & stir in flour 1 TBS. at a time.
8. Slowly add 1 Cup Milk, stir well.
9. Then, slowly add remaining milk.
10. Stir & cook until mixture thickens and comes to a boil.
11. Add in cheese and stir until cheese melts.
12. Add this mixture to noodles in pot & stir.
13. Pour mixture into Baking Pan.
14. Sprinkle with dry Bread Crumbs, dot top with small slices of Butter/Margarine.
15. Bake for 35 Minutes.

Enjoy!!!

JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>