

Macaroni and Cheese

Ingredients:

- 2 tablespoons butter
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/4 teaspoon white pepper (or black pepper)
- 1/4 teaspoon nutmeg
- 2 tablespoons yellow onion, finely chopped (or onion powder 1/2 teaspoon)
- 2 1/2 cups milk
- 2 cups grated medium Cheddar (or 1 cup Cheddar & 1 cup Colby for creamer texture)
- 8 ounces cooked elbow macaroni

Instructions:

- Melt butter in medium saucepan.
- Stir in flour, salt, onion, mustard, nutmeg and pepper until smooth.
- Remove from heat and gradually stir in milk until smooth. Return to medium heat and stir constantly until thickened (about 10 minutes). Remove from heat. Stir in 1 1/2 cups cheese until melted.
- Place cooked macaroni in a greased 2 quart casserole. Pour cheese mixture on top of cooked macaroni. Sprinkle remaining cheese on top.
- Bake in 375 degree oven for 25 minutes or until lightly browned. Makes 6 servings.