

RECIPE OF THE MONTH!

Macaroni & Cheese



I don't doubt that many (most) of you have made mac and cheese, perhaps a million times. But there are a few who still may never have ventured beyond the box mix for this venerable, most American of dishes. So let me lead you to the joy that is Homemade Mac and Cheese! This recipe is very classic and basic, with one creamy, cheesy addition (okay, you guessed – it is Cream Cheese!)



Ingredients:

- 1 1/2 cups elbow macaroni
- 3 Tbls butter
- 2 Tbls flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 cups milk
- 1/4 cup finely chopped onion
- 8 oz cubed Velveeta cheese
- 8 oz cream cheese

Directions:

- Cook macaroni until tender – drain and set aside.
- Grease 9 by 13 pan, pre-heat oven to 350.
- In saucepan, melt butter and blend in flour, salt and pepper
- Add milk. Cook and stir until thick and bubbly..
- Add onion, Velveeta and cream cheese –stir until melted.
- Mix cheese sauce with macaroni. Turn into 1 1/2 quart casserole.
- Bake at 350 for 35-40 minutes.

Susan's Notes:

- Since I have yet to find a savory dish that cannot be enhanced by canned, diced jalapeno peppers, try mixing a few tablespoons of this green goodness into your cheese sauce. Be sure to drain it well before adding.