



Grandma's Creamy Macaroni & Cheese

Ingredients:

1 8oz package macaroni
2 Tbsp butter or margarine
1 medium onion, chopped
2 Tbsp flour
1 tsp prepared mustard
½ tsp salt
Dash of pepper
1 can evaporated milk (12 oz)
1 cup water
½ lb Velveeta cheese

Directions:

- Preheat oven to 350°F
- Cook pasta in boiling water until just tender.
- While the pasta is cooking, melt the butter or margarine in a large saucepan.
- Sauté the onion until transparent, blend in flour, mustard and salt & pepper.
- Slowly stir in the evaporated milk and water.
- Cook over low heat, stirring constantly until the sauce thickens and boils for 1 minute.
- Cut up the Velveeta cheese into cubes and add into the sauce.
- Cook, stirring constantly until the cheese melts.
- Drain the pasta.
- Add the pasta to the cheese sauce
- Grease a 2 quart baking dish
- Pour the pasta and cheese sauce mixture into the baking dish
- Top the macaroni and cheese with butter bread crumbs
- Bake for 15 minutes or until bubbly hot and bread crumbs are browned

Comments:

Serves 6
Recipe can be doubled