

Baked Macaroni & Cheese

4T margarine

4T flour

2t salt

2t dry mustard

5C milk

16 oz Velveeta (cut into small pieces)

16 oz elbow macaroni

1/2C bread crumbs or crumbled Ritz crackers

Paprika

In large saucepan, melt butter. Remove from heat. With a whisk blend in flour, salt, and mustard (I mix these 3 ingredients in a small bowl together 1st because you don't have a lot of time when you are adding them or they will burn). Add milk. Heat, stirring constantly (I use a whisk), until sauce thickens a little and is smooth. Add in cheese and heat until melted, stirring occasionally. Meanwhile, cook the elbow macaroni as directed and drain it. In a 9x11 pan or a 2 qt casserole dish combine the macaroni and the sauce and top with bread crumbs or crumbled crackers and paprika.

Bake at 375 deg. For about 20-25 minutes or until it is nicely browned and bubbly.

Mmm, Mmm Good!