

OLD FASHIONED BAKED

Macaroni and Cheese

PREP TIME: 20 MIN BAKE TIME: 25 MIN SERVES: 5

8 oz Mueller's® Elbow
Macaroni
1/4 cup margarine or
butter
3 tbsp all-purpose flour
1/8 tsp dry mustard
1/8 tsp salt (optional)
1/8 tsp black pepper
2 cups milk
2 cups (8 oz) shredded
sharp Cheddar cheese
1 cup croutons

- Cook pasta for 9 minutes.
- Drain, cover and set aside.
- Preheat oven to 350°F.
- In medium saucepan, melt margarine or butter; blend in flour, mustard, salt, and pepper.
- Cook until mixture is smooth and bubbly; gradually add milk.
- Cook and stir over medium heat until mixture boils; simmer 1 minute, stirring constantly.
- Gradually mix in cheese. Stir over low heat until cheese is melted.
- Add pasta; mix together lightly. Pour into 2-quart casserole.
- Top with croutons. Bake 25 minutes.