

MACARONI & CHEESE CASSEROLE

Ingredients

1. 2 cups elbow macaroni
2. 1/4 cup flour
3. 1 tsp. salt
4. 1/2 lb. Cheddar cheese
5. 4 tblsp. butter
6. 3 cups milk
7. 1/4 tsp. pepper
8. 1 tblsp. Worcestershire Sauce

Instructions

1. Cook elbow macaroni according to directions.
2. Drain.
3. Place in buttered casserole.
4. Melt butter in pan.
5. Add flour, cook until flour is done,
6. Add salt and pepper; blend.
7. Add milk slowly until sauce thickens,
8. Add worcestershire sauce.
9. Shred cheese, add to sauce.
10. Stir constantly until cheese has melted.
11. Pour cheese sauce over elbows and top with balance of shredded cheese.
12. Bake in moderate oven at 350 degrees for approximately 30 minutes.