

Macaroni & Cheese

Marie Jones

Ingredients:

- 8 Oz's uncooked elbow Macaroni
- 2 cups shredded cheese
- ½ cup grated Parmesan cheese
- 3 cups MILK
- ¼ cup butter
- 2-½ tablespoons all-purpose flour
- 2 tablespoons butter
- ½ cup breadcrumbs
- 1 pinch paprika

Directions:

1. Cook macaroni according to the package directions. Drain.
2. In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.
3. Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.
4. Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.