

MACARONI & CHEESE

(serves 4-5)

INGREDIENTS AND QUANTITIES:

4 cups cooked macaroni (2 cups raw)

1 cup cheese sauce

1/2 cup buttered bread crumbs (seasoned with chopped parsley)

enough margarine (1tbsp.) and paper towel to butter the casserole dish or pan

salt and pepper to taste

pickles to garnish

EQUIPMENT & UTENSILS:

Large heavy pot to boil/refresh macaroni

Long handled spoon

Strainer

PROCEDURE:

1. Preheat oven to 500 degrees.
2. Boil macaroni as suggested on the package. (Boil 2 cups raw macaroni in about 8-10 cups of water with 1/2 tsp. salt added. Boil until the macaroni is tender, but still firm (al dente)...approx. 7-9 minutes.)
3. In a large bowl, add the cooked macaroni to the hot cheese sauce. Stir well to coat all macaroni.
4. Lightly butter a casserole dish or pan with the margarine on a paper towel. Pour cheesy macaroni into casserole dish and spread out evenly.
5. Top this with buttered crumb/parsley mixture sprinkled evenly over all.
6. Bake in the oven for about 10 minutes at 500 degrees until lightly browned and bubbly. This can burn easily, so watch closely.
7. Serve on a dinner plate with pickles for garnish. Salt and pepper the mac & cheese to your taste. This makes a great Saturday lunch.

TO REFRESH (HEAT UP) COOKED MACARONI

In a large pot, add enough water to half fill the pot. Boil at highest heat possible. When water is at a rolling boil, place the al dente cooked macaroni in it. Stir constantly with a slotted spoon for 2–3 minutes until the pasta is warmed through. Drain in a colander⁵ and immediately add sauce mix to the macaroni.

TO MAKE BUTTERED CRUMBS

Use a small bowl. To 1/2-cup soft fresh bread crumbs, add approx. 1 tbsp. melted butter. Stir thoroughly with a fork. Spread evenly over the mac and cheese casserole to give it a crunchy topping.