

Baked Macaroni & Cheese

Macaroni, 4 pounds

Water, boiling 2 gallons

Add macaroni slowly to boiling water. Cook 8 – 10 minutes or until tender. Drain well and set aside for later.

Butter or margarine, 12 ounces

Flour General purpose, 9 ounces

Melt butter and blend in flour

Milk, non-fat dry, 1 pound

Water, warm, 1 ¼ gallon

Reconstitute milk, Blend milk into roux

Salt, 1 ounce

Pepper, black ½ Tablespoon

Add salt & pepper and bring mixture to boil; Reduce heat; simmer 5 minutes or until thickened. Stir frequently to prevent scorching.

Cheese, cheddar 4 pounds

Add cheese to sauce; stir just until smooth; Remove from heat. Combine sauce and macaroni.

Place mixture in well greased pans.

Sprinkle bread crumbs over each pan. Bake for 25 minutes or until browned