

# Macaroni and Cheese

## Ingredients

- 2 cups (8 ounces) uncooked elbow macaroni
- 2 cups shredded sharp (old) Cheddar cheese
- 1/2 cup grated Parmesan cheese
- 3 cups milk
- 1/4 cup butter
- 2 1/2 tablespoons all-purpose flour
- 2 tablespoons butter
- 1/2 cup bread crumbs
- 1 pinch paprika

## Preparation

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.

## **Variations**

- If adding broccoli, steam the broccoli first to make it tender
- If adding red peppers, onions - dice lightly fry

## **Mexican Mac and Cheese**

- Brown 1 lb of ground beef, add Taco/Burrito seasoning simmer, add to Mac and Cheese
- Add to Mac and cheese along with
  - 2 cups salsa
  - ½ teaspoon of Tobasco sauce
  - ½ teaspoon chili powder
  - Other seasonings as preferred