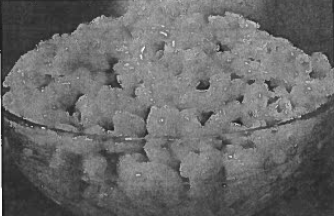
**Baked Macaroni and Cheese**

**Ingredients: Pasta**

* 1 Pint of Water
* 1½ Cups Elbow Macaroni

**Directions: Pasta**

1. Fill pot full with water, cover, and place on high heat. Let come to boil.
2. Add macaroni and cook uncovered for 10 minutes, stirring occasionally.
3. Drain in a colander or strainer then rinse with cold water.

**Ingredients: Cheese Sauce**

* 2 Tbsp. Butter
* 2 Tbsp. Flour
* 1/8 tsp Pepper
* 1 Cup Milk
* 8 oz. Velveeta Cheese
* 2 Tbsp. Bread Crumbs

**Directions: To make cheese sauce and assemble:**

1. Cut cheese into cubes on a cutting board.
2. Measure flour and pepper into a small dish. Combine with fork.
3. Measure milk.
4. In a medium sauce pan, over medium heat, melt butter.
5. When butter is melted, add flour mixture and stir with wire whisk.
6. Gradually whisk in milk over medium heat.
7. Over low heat add the cubed cheese until melted.
8. Combine cheese sauce and pasta and mix well.
9. Lightly grease a baking dish.
10. Pour pasta in baking dish and sprinkle lightly with bread crumbs.
11. Label and place in the refrigerator.
12. Bake in 350˚oven for 40 minutes or until bubbly.

**Equipment Needed:**

|  |
| --- |
|  |
|  |
|  |
|  |
|  |
|  |