

## MACARONI & CHEESE



2 T. butter	½ t. dry ground mustard
2 T. flour	2 cups elbow macaroni
2 cups milk	2 cups (8 oz.) cheddar cheese
¾ t. salt	dash of cayenne pepper
¼ t. pepper	
extra cheese and buttered bread crumbs for top	

Heat oven to 350°. Cook 2 cups macaroni for 8 minutes. In medium saucepan melt 2 T. butter. Add 2 T. flour. Cook 1 minute, stirring constantly. Stir in 2 cups milk, ¾ t. salt, ¼ t. pepper, ½ t. ground mustard and cayenne pepper. Cook, stirring frequently, until mixture boils and thickens. Stir cheese and macaroni into sauce. Sprinkle with extra cheese and buttered bread crumbs. Bake in 2-quart baking dish 30 minutes until hot and bubbly.