

Macaroni and Cheese
Betty Crocker's Cookbook
New and Revised Edition, 1983
Adapted by Donna Walsifer

1 to 1-1/2 cups uncooked elbow macaroni, rigatoni or farfalle (about 6 ounces)
1/4 cup butter
1 small onion, chopped (about 1/4 cup)
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup all-purpose flour
1-3/4 cup milk
8 ounces sharp cheddar cheese

Cook macaroni as direct on box. Cook and stir butter, onion and salt and pepper over medium heat until onion is slightly tender. Blend in flour. Cook over low heat, stirring constantly, until mixture is smooth and bubbly. Heat to boiling, stirring constantly. Boil and stir 1 minute; remove from heat. Stir in cheese until melted.

Place macaroni in ungreased 1-1/2-quart casserole. Stir cheese sauce into macaroni. Cook uncovered in 375° oven 30 minutes.

Donna's Notes

- Occasionally, I use half cheddar cheese and half Gouda.
- For a double recipe I prepare a one-pound box of pasta.
- I use butter, not margarine.
- I shredded the cheese using a box grater.
- When removing the wax paper from a stick of butter, place the paper in an empty butter box and keep in the freezer. Use these sheets to grease the inside of a casserole, cookie sheet or pancake pan.
- I wiped my casserole dish with one or two sheets to prevent the macaroni and cheese from sticking.