



## Macaroni and Cheese



1 c elbow macaroni

2 T butter or margarine

1 T flour

1/2 t salt

1/4 t fresh ground pepper

1 1/4 c whole milk

1/2 t ground mustard

2 1/2 c cheddar cheese, grated (divided)

Cook macaroni according to package directions. Drain. Meanwhile, make cheese sauce by melting butter or margarine in saucepan over medium/low heat. Whisk in flour and salt and pepper. Stir until smooth. Whisk in milk and ground mustard. Cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Add 2 cups cheese. Stir until cheese is melted. Stir in drained macaroni. Pour into buttered 1-quart baking dish. Top with additional cheese. Bake at 350°F for 25-30 minutes or until bubbly.