**Old Fashioned Mac and Cheese**

3-4 oz. Elbow Macaroni (1 cup uncooked pasta)

½ teaspoon salt

1/8 teaspoon pepper

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 1 ½ c shredded cheese (1/2 pound)

1 cup thin white sauce (roux) see below

*If you want the topping-*

*1 cup bread crumbs*

*3 tablespoons butter*

**Thin White Sauce (Roux)**

1 tablespoon margarine

¼ teaspoon powdered mustard

¼ teaspoon paprika

1 tablespoon flour

¼ teaspoon pepper

1 Tablespoon grated onion

1 cup milk

In a large pot of boiling, salted water cook the pasta to al dente.

While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, and paprika. Simmer for ten minutes.

Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2-quart casserole dish. Top with remaining cheese.

Melt the butter in a microwave safe bowl and toss the bread crumbs to coat. Top the macaroni with the bread crumbs.

For class- we will do this tomorrow-Bake for 30 minutes. Remove from oven and rest for five minutes before serving.