

## Macaroni and Cheese

½ box elbow macaroni

3 tbsp butter

3 tbsp flour

1 cup milk

2 cups grated sharp cheddar cheese

Dash garlic & Worcestershire sauce

¼ tsp Dijon mustard

Salt and Pepper to taste.

Bread crumbs

Boil the macaroni in salted water to cook to al dente stage. While the macaroni is boiling, melt the butter over medium high heat. Stir in the flour and cook for one minute. Gradually stir in the milk, mixing thoroughly to get rid of any lumps. Add the dash of garlic and Worcestershire along with the Dijon mustard. Add about ½ tsp salt and ¼ tsp pepper, then stir in the cheese. As the cheese melts, the sauce will thicken up. You're looking for it to be like a loose cake batter. Drain the macaroni and stir it into the cheese sauce. Spread bread crumbs over the top, and place in a preheated 350 degree oven for 45 minutes.