

Comfort Food

All Ages

## Macaroni & Cheese

6	T	Butter	(3/4 Stick)
1	sm	Onion	(Peeled / Chopped)
3/4	C	Flour	(All-Purpose)
3 3/4	C	Milk	(Boiling)
2	t	Dijon Mustard	
8	oz	Cheese	(Cheddar, or Gruyere)
1/4	t	Salt	
1/8	t	Pepper	
12	oz	Elbow Macaroni	



Rachel Allen

(Ireland / PBS Series)

Circa 2010

1. Melt Butter in saucepan.
2. Add Chopped Onion and cook until soft.
3. Stir in Flour, Cook for 1-minute.
4. Slowly whisk in Milk and Mustard.
5. Whisk in 3/4 Cheese; add Salt & Pepper to taste.
6. Cook pasta in large pot of salted water.
7. Drain pasta; Toss into cheese sauce.
8. Transfer to heat resistant serving dish; Top w/cheese.
9. Broil for a few minutes until golden and bubbling.

Garnish with Parsley and/or Paprika ... and Enjoy!

