**Baked Macaroni & Cheese**

**Ingredients:**

8 oz. (about 2 Cups, dry) elbow macaroni

2 tablespoons cornstarch

1 teaspoon salt

½ teaspoon dry mustard (optional)

¼ teaspoon pepper

3 cups milk

2 tablespoons margarine or butter

2 cups (8 oz) cheddar cheese, shredded

½-1 cup crushed French’s Fried Onions

**Procedure:**

1. Cook pasta 6 minutes and drain.
2. In medium saucepan, combine cornstarch, salt, dry mustard and pepper. Stir in milk until smooth. Add margarine; stirring constantly, bringing to a boil over medium-high heat and boil for 1 minute.
3. Remove from heat.
4. Stir in 1 ¾ cups cheese until melted.
5. Add in cooked pasta.
6. Pour into greased 2 quart casserole.
7. Sprinkle with remaining cheese and crushed French’s onions.
8. Bake uncovered in 375 degree oven for 25 minutes or until lightly browned.