

# Ingredients



- 1 2/3 cup Elbow Macaroni, uncooked
- 4 Tbs butter
- 4 Tbs flour
- 1 tsp onion, minced
- 1 tsp salt
- 1 tsp mustard
- 1/8 tsp pepper
- 2 cups milk
- 1/2 lb Velveta cheese

## Macaroni and Cheese

### Instructions

- Boil macaroni in large saucepan 10-12 minutes, until tender.
- Meanwhile, in medium saucepan over medium low heat, melt butter. Stir in flour until smooth.
- Stir in next four ingredients.
- Slowly add milk. Increase heat to medium high, stirring constantly to thicken.
- Add cheese in chunks. Stir until melted.
- Add drained macaroni. Stir well.
- Optional!~ Transfer to 2 quart casserole. Bake 30 minutes.

