**Homemade Mac’n Cheese**

Serves 2

**Ingredients**

250ml macaroni 60ml breadcrumbs

¼ onion, finely chopped 15ml melted butter

25ml butter Salt and Pepper to taste

25ml flour

2ml dry mustard powder

250ml Cheese

**Method:**

1. Preheat oven to a low boil. Grease a casserole dish and set aside.

2. Bring a large pot of salted water to boil.

3. Add macaroni and cook for 8-10 minutes, stirring occasionally until pasta is al dante, drain.

4. In a small saucepan, sauté onions in margarine until softened.

5. Stir in flour and mustard powder to make a roux and cook for 1 minute

or until bubbly and light brown. Take off heat and very slowly, pour the

warm milk, whisking constantly. Return to heat and whisk sauce, cooking

it over medium heat until it bubbles and thickens.

6. Stir in the grated cheese until melted. Taste and season with salt and

pepper. Pour cheese mixture into macaroni and stir together.

7. Mix melted margarine into breadcrumbs.

8. Place macaroni and cheese in a casserole dish, top with breadcrumbs.

9.Place under broiler until to p is toasted.