

MACARONI AND CHEESE

1 cup Kellogg's Gold Medal
Macaroni
1½ cups MEDIUM WHITE SAUCE
¼ teasp. dry mustard

1 tablesp. chopped onion
½ teasp. Worcestershire Sauce
¼ lb. grated cheese
BUTTERED CRUMBS

1. Cook macaroni as directed on package; make white sauce.
2. Add next four ingredients and macaroni.
3. Put into greased 1-qt. casserole; cover with crumbs.
4. Bake in hot oven (400°) 20 min. until brown.

4 servings

4 servings

* MACARONI MEXICANA

1 tablesp. shortening
¼ cup chopped green pepper
1 tablesp. flour
1 cup milk
½ teasp. salt
⅛ teasp. pepper
¼ teasp. dry mustard

1 cup grated cheese
¼ cup sliced stuffed olives
1 cup Kellogg's Gold Medal
Macaroni
1 cup Kellogg's Corn Flakes or
¼ cup Kellogg's Corn Flake
Crumbs

2 teasp. Blue Bonnet Margarine or butter

1. Put shortening into saucepan; add green pepper.
2. Cook until soft; stir in flour; add milk gradually.
3. Stir constantly; cook until mixture thickens and boils.
4. Add seasonings and cheese; stir until cheese melts; add olives.
5. Cook macaroni according to directions on package.
6. Combine macaroni and sauce; put into greased 1-qt. casserole.
7. If Corn Flakes are used, roll into fine crumbs.
8. Mix with melted margarine.
9. Sprinkle over macaroni; bake in moderate oven (375°) 20-min.

4 servings

6 servings

2 cups
Macc
2 table
¼ cup
or bu

1.
2.
3.

1 lb. g
2 table
¼ cup
3 table
2 cups

1.
2.
3.
4.