

Mac & Cheese



a seriousfun camp

Ingredients

- 8 ounces dried elbow macaroni
- 1/2 cup chopped onion (about 1 medium)
- 2 tablespoons butter
- 2 tablespoons all purpose flour
- 1/8 teaspoon black pepper
- 1/8 teaspoon salt
- 2 1/2 cups milk
- 1 1/2 cups shredded cheddar cheese (about 6 ounces)
- 1 1/2 cups shredded mozzarella cheese (about 6 ounces)

Directions

- 1) Preheat oven to 350 degrees.
- 2) Cook pasta to package directions. Drain and set aside.
- 3) In a medium pan, melt the butter. Add the onion and cook until translucent. Stir in flour, salt and pepper. Add milk and continue to mix.
- 4) Cook and stir over medium heat until slightly thickened and bubbly. Add cheese and stir until melted. Stir in cooked pasta and transfer to a casserole dish.
- 5) Bake uncovered for 25 minutes or until bubbly and heated through.

