



Macaroni and Cheese

6 tablespoons butter
 $\frac{1}{2}$ cup flour
2 tsp. salt
1 tsp. dry mustard
 $\frac{1}{2}$ tsp. Worcestershire
5 cups milk
1 medium onion, grated
1 $\frac{1}{2}$ pounds shredded sharp cheddar cheese
16 oz. macaroni, cooked and drained

1. In saucepan over medium heat, melt butter.
2. Blend in flour and seasonings, stirring until smooth and bubbly.
3. Gradually stir in milk and cook and stir until thick and smooth.
4. Stir in grated onion and cheese.
5. Place cooked drained macaroni in buttered pan.
6. Pour sauce over macaroni and gently mix to blend.
7. Bake at 350 degrees for 30-45 minutes.
8. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
9. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8 a.m.-8:45 a.m. OR 9:50 a.m.-12 p.m. Do not deliver during the worship service. If you need to drop off during the week (M-F, 9am-5pm), please contact Kathy Young at 410-461-7793 PRIOR TO MARCH 19 to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm (bonnieleesturm@gmail.com)

ST. JOHN'S EPISCOPAL CHURCH OUTREACH Macaroni and Cheese Casserole

1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until hot throughout.