

Here's what's cookin' **Macaroni & Cheese** Serves ² 32 ^{1/2} cup servings

Recipe from the kitchen of Ramona Repair Camp Fontanelle

2 lbs. Macaroni $\frac{3}{4}$ cup Margarine

$\frac{3}{4}$ c. Flour 8 c. milk (2qt.)

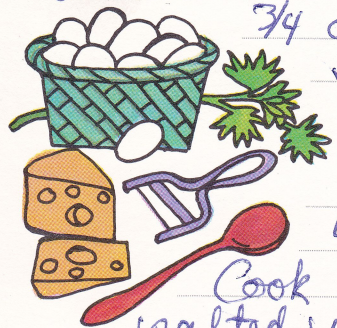
salt and pepper

2 lbs. of Grated cheese

$\frac{2}{3}$ rd in sauce

$\frac{1}{3}$ on top

4 c. dry bread crumbs



Cook macaroni in boiling salted water until tender. Drain and rinse. Make white sauce of

butter, flour milk, seasonings; add $\frac{1}{3}$ of
cheese. Stir until melted. Pour over macaroni
in greased baking dish. Sprinkle remaining
cheese and *battered bread crumbs over
top. Bake at 325° for 30 minutes.

* Melt butter in pan & stir in
bread crumbs until evenly coated.