

# Macaroni Cheese

200g dried pasta  
100g mature cheddar cheese, grated  
25g butter or margarine  
25g plain flour  
300ml milk



1. Put pasta into a large saucepan and fill saucepan two thirds full with water. Bring to the boil and then simmer for 10 minutes, until pasta is al dente.
2. Meanwhile, make the cheese sauce, by the roux method. Melt the butter in a small saucepan, over a medium heat. Add the flour and cook for 1 to 2 minutes.
3. Gradually add the milk, a little at a time and stirring continuously. Continue to cook, until the sauce thickens and bubbles.
4. Turn off the heat and stir in the grated cheese. You may want to save some to sprinkle on the top.
5. Mix the sauce with the drained pasta. Place in an ovenproof dish, sprinkle with grated cheese, if using and bake for 20 minutes at 180°C, until golden brown.

Variations: you could add cooked bacon or chopped ham, vegetables such as peas or sweetcorn or sprinkle with breadcrumbs before baking.