

Macaroni Cheese

Ingredients

100g macaroni or other pasta shapes

100g grated cheese

250ml milk

25g margarine

25g flour

Salt, pepper and a pinch of mustard

Method

1. Half fill a large saucepan with water, put it on the hob, turn the heat on and bring to the boil.
2. When the water is boiling, CAREFULLY add the macaroni and cook until tender.
3. When cooked, drain the macaroni using a colander placed in the sink.
4. To make the sauce, melt the margarine in a small pan, then remove the saucepan from the heat.
5. Add the flour and stir well. Slowly stir in all the milk.
6. Return the saucepan to the heat and bring to the boil, stirring all the time.
7. Add most of the grated cheese, salt, pepper and mustard.
8. Add the macaroni to the sauce. Pour into dish and sprinkle with the remaining cheese.
9. Melt the cheese under a hot grill.