



Taste What's Cooking

Mark's Mom's Mac & Cheese

Serves 4-6 as a side dish

Ingredients

- ½ pound elbow macaroni
- 1 small onion
- 2 tablespoons butter or margarine
- 1 tablespoon flour
- ¼ teaspoon dry mustard
- ¾ teaspoon salt
- pinch of pepper
- 2 cups Real Goodness™ 2% lactose free milk
- ½ pound Finlandia® Oltermanni Baby Muenster Cheese (naturally lactose free), cut into small pieces or grated
- ¾ cup fresh bread crumbs
- 4 tablespoons melted butter or margarine

Directions

Preheat oven to 400 degrees. Boil and drain pasta, set aside.

Mince onion and place in saucepan with 2 tablespoons of butter or margarine over low heat. When butter is melted stir in flour, mustard, salt, and pepper. Slowly stir in Real Goodness™. Cook until smooth and hot, stirring often or using a whisk.

Add ¾ of cheese to sauce, stir until cheese is melted. Place cooked pasta in casserole dish, cover with cheese sauce, tossing gently. Top with the remaining cheese. Toss bread crumbs with remaining 4 tablespoons melted butter. Sprinkle over cheese. Bake uncovered for 20 minutes or until bread crumb topping is golden brown.