

Macaroni and Cheese

Makes 8-10 servings

6 Tablespoons butter

½ cup chopped onion

¼ cup plus 2 tablespoons all-purpose flour

4 cups whole milk

2 teaspoons dry mustard

½ teaspoon salt

2 cups shredded sharp cheddar cheese

2 cups shredded sharp white cheddar cheese

2 cups shredded Parmesan

1 lb elbow macaroni, cooked and kept warm

Preheat oven to 350. Spray a 13x9 inch baking dish w/nonstick cooking spray.

In a large Dutch oven, melt butter over medium heat. Add onion and cook for 5 to 6 minutes, or until onion is tender. Add flour, and cook, stirring constantly, for 2 minutes. Gradually add milk, and cook, stirring constantly, for 5 to 6 minutes, or until mixture begins to thicken. Remove from heat. Stir in mustard and salt. Add cheeses, stirring until melted and smooth. Add macaroni, tossing gently to combine. Pour mixture into prepared baking dish, and bake for 30 to 40 minutes or until hot and bubbly. Let stand for 10 minutes before serving.