

### ***Macaroni and Cheese (VEGETARIAN)***

Ingredients needed:

8 cups elbow macaroni, uncooked

2 cups margarine

4 medium onion, chopped

4 tsp. Salt

4 tsp. Pepper

2 cup flour

8 cups milk

2 lb. shredded cheddar cheese

3 cups bread crumbs

Cook macaroni according to directions on box. Drain and set aside. Sauté onions in margarine, and add salt and pepper. Slowly stir in flour. Cook over low heat until mixture is smooth and bubbly. Stir in milk. Add in cheese and continue stirring until melted. Remove from heat. Stir in cooked macaroni and pour into casserole pan. Top with bread crumbs. Bake at 375-deerees for 30 minutes. Cover with aluminum foil and label with date and casserole name.