



Recipe for: *Baked Macaroni and Cheese*

From the kitchen of: *The Common Man*

1 lb elbow macaroni

1 lb grated sharp cheddar cheese

1/2 cup Parmesan cheese

1/2 cup bread crumbs

For the Sauce

1/4 lb butter

1/4 cup chopped onions

4 oz flour

4 cups milk

3 cups half and half

1 teaspoon salt

1/4 Tablespoon white pepper

1/4 Tablespoon ground black pepper

Cook pasta in boiling salted water until tender. Separately, melt butter in a heavy bottom sauce pot. Add onions and cook on low for 5 minutes. Add flour and cook on low for another 5 minutes. Slowly whisk in milk, half and half, salt, white pepper, and black pepper, and simmer on low for about 15 minutes until sauce has thickened. Mix together cooked pasta, sauce and 1 lb grated sharp cheddar cheese. Place in a baking dish and top with 1/2 cup bread crumbs mixed with 1/2 cup parmesan cheese.

Bake in 350 degree oven for about 30 minutes until top is golden brown and the sides begin to bubble.

