



Cafeteria Macaroni and Cheese

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This is an oldfashioned comfort food recipe

Ingredients

- 8 ounces macaroni - 1 ½ cups milk - 1 ½ teaspoons ground mustard - 1 teaspoon Worcestershire sauce - ¾ teaspoon salt - 1 dash hot pepper sauce - 1 ½ tablespoons butter - 3 ½ cups shredded Cheddar cheese
- divided - ½ cup bread crumbs - 2 tablespoons butter
- melted - ½ teaspoon paprika

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish. Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain. Heat the milk in a small saucepan. Stir in mustard
2. Worcestershire sauce
3. salt
4. and hot sauce. Set aside. Stir 1 1/2 tablespoons butter and 3 cups cheese into the drained macaroni. Pour the hot milk mixture over the cheese and macaroni. Transfer to prepared baking dish. Sprinkle remaining 1/2 cup cheddar on top. Combine the bread crumbs with the melted butter
5. and spread over the top. Sprinkle with paprika. Bake in preheated oven for 30 minutes
6. and then place under the broiler for 1 to 2 minutes.