

# Camp Ramah in Canada

## Baked Macaroni

2 ½ cups pasta (to fit into 9×13 pan when cooked)

½ onion

2 tbsp. flour

1 tbsp. Oil

2 cups milk

8 oz. (approx. 2 cups) grated mozzarella cheese (some can be cheddar)

¼ cup grated parmesan cheese

Pepper

¼ tsp. dry mustard

1/3 cup breadcrumbs (optional)

1. Preheat oven to 375F

2. Cook pasta according to directions on box or bag

3. Chop onion finely

4. Sauté onion in oil on medium for about 5 to 7 minutes

5. Sprig flour over onions and cook stirring for 2 minutes until flour is golden

6. Gradually stir in milk using a whisk

7. Add pepper and dry mustard

8. Continue cooking on medium which stirring constantly until sauce thickens- about 6 to 8 minutes

9. Pour 2/3 of the cheese over the host pasta

10. Pour the sauce over the cheese and mix well

11. Spoon into a 9×13 pan and spread evenly

12. Sprinkle remaining mozzarella/cheddar cheese and sprinkle with parmesan

13. Top with bread crumbs if you wish

14. Cover with foil and bake at 375F for 50 minutes

15. Uncover and bake 10 more minutes