



# Recipe Database

## Mac & Cheese Au Gratin

Yield: 25 Servings

### Ingredients

### Quantity

### Directions

Elbow Macaroni	1 1/2 lbs.
Milk	2 qts.
B-V	2 oz.
Butter or Margarine	1/2 lb.
Flour	6 oz.
Cheddar Cheese, ground	1 lb. 2 oz.
Egg coloring	as needed
Paprika	3 tsp.
Cracker Meal	6 oz.

Cook the macaroni in boiling water until tender. Drain, rinse, and drain again. Scald the milk and dissolve the B-V. Melt the fat, add the flour and blend. Add the hot milk mixture and stir constantly until thickened and smooth. Add 1/2 cup of the ground cheese and stir until melted. Add the macaroni and fold in carefully. Add egg coloring to the shade desired. Taste for seasoning and add salt if necessary. Put mixture in greased baking pans. Mix the remainder of the cheese with the paprika and cracker meal. Sprinkle over the top of the pans and bake at 350 degrees for 30 minutes.

**B-V**  
**Beef Upper**

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***Enjoy!***