

MACARONI AU FROMAGE

(EAT WITH GUSTO FOR ABOUT 51¢ PER SERVING)

2 cups macaroni (pinwheels are fun)	1 cup milk
1 cup sharp cheddar (grated)	3 tbs flour
1/2 stick butter	1 tsp pepper
1 tsp Worcestershire (if you like)	1 tsp salt

Cook macaroni in 5 cups salted, boiling water for 15 minutes or until al dente. Drain. In a separate pot, melt butter and mix in flour over low heat. Then, stir in milk until smooth. Add cheese, salt, pepper and Worcestershire. Stir well. Smother macaroni. Serves 4.



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