**Macaroni And Cheese**

![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\83KQ062R\DSC_0368-1024x685[1].jpg]()**Ingredients:**

* 1 ½ cups uncooked elbow macaroni
* ¼ cup margarine or butter
* 1 small onion, chopped
* ½ teaspoon salt
* ¼ teaspoon pepper
* ¼ cup all-purpose flour
* 1 ¾ cups milk
* 8 ounces processed cheese shredded or
* cut into ½-inch cubes.

**Directions:**

1. Fill medium soup pot half way with water. Bring to a boil and add pasta. Cook pasta until it is al dente (slightly firm but cooked through).
2. In a large sauce pan, cook and stir margarine, onion, salt and pepper over medium heat until the onion is slightly tender.
3. Stir in flour. Cook over low heat, stirring constantly until the mixture is smooth and bubbly. Then remove from heat.
4. Stir in milk. Heat to boiling, stirring constantly again. Boil and stir for 1 minute; remove from heat.
5. Stir in cheese until melted.
6. Place macaroni in ungreased 1 ½-quart casserole pan. Stir cheese sauce into macaroni. Bake uncovered in 375°F oven for 30 minutes.
7. **Ham and Cheese Option:** Stir 1 cup cup-up fully cooked smoked ham into cheese sauce.
8. **Olive Macaroni and Cheese Option:** Stir ¼ cup chopped pimiento-stuffed olives into cheese sauce.
9. **Tomato Macaroni and Cheese Option:** Stir ¼ cup sliced ripe olives into macaroni in casserole. Arrange 1 large tomato, cut into 5 slices, around the edge of the casserole before baking.
10. **Tuna Macaroni and Cheese Option:** Stir in 1 can (6.5 ounces) tuna, drained, into cheese sauce.