

Macaroni Cheese

Ingredients

100g Macaroni
25g Butter/margarine
25g Plain Flour
250ml Milk
100g Grated Cheese
(You could add bacon or ham to this)

Remember to bring a named ovenproof container to carry it home in.

Method

1. Boil a pan of water and cook the pasta; you will know if it is cooked if when you cut a piece open it does not have a white line through it. This should not take longer than 10 minutes
2. Put the butter, flour and milk into a pan. Stir with a wooden spoon until the sauce thickens and boils. This could take at least 5 minutes. The sauce should coat the back of the spoon. This method is the all in one method
3. Grate the cheese on a plate
4. Add most of the cheese to the sauce
5. Drain the pasta through a colander and put into your dish. Pour the sauce over it. Sprinkle on the rest of the cheese grill until golden brown
6. Cool and then put in the fridge.