

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

TRIXIE'S BAKED MACARONI AND CHEESE

(I add sliced kielbasa to mine and everyone loves it. I also

add drained, mild salsa to my cheese mixture.

ACB adds shrimp, scallops or other types of fish. It all works!)

INGREDIENTS:

1 lb. of macaroni, cooked and drained

8 tbsp. of butter

3 8 oz. packages of whatever kind of cheeses you like (Velveeta is good, too!)

1 8 oz. package of shredded cheese (reserve for top)

1-1/2 cup of whole milk or half and half

1 medium onion, diced

2 tbsp. flour

Salt, pepper, paprika, etc., to taste

1 tbsp. mustard (optional)

2 tbsp. margarine (or Pam spray) to grease pan

DIRECTIONS:

Preheat oven to 350 degrees F

Melt butter in a medium saucepan over medium heat. Saute onion for 2 minutes.

Stir in flour and cook 1 minute, stirring constantly. Stir in milk, salt, mustard and pepper; cook, stirring frequently, until mixture boils and thickens.

Lower the heat. To the milk mixture, add the cheeses; stir constantly until cheese melts. Be careful that it doesn't burn.

Combine macaroni and cheese sauce in a large baking dish (or aluminum pan) that is greased with margarine (so it doesn't burn); mix well.

Bake in preheated oven for 30 minutes on middle rack, or until hot and bubbly. Let cool 10 minutes before serving.

While it's cooling, sprinkle the 8 oz. package of cheese on the top.

Note: you can sprinkle buttered Panko crumbs on top, crushed potato chips, crushed crackers, or just cheese while it's baking