Macaroni and Cheese

Ingredients

- 3 cups Corkscrew pasta
- 1/4 cup finely chopped onion
- 2 tbsps butter
- 2 tbsps flour
- 1/8 tsp freshly ground black pepper
- 2 cups milk
- 1 1/2 cups shredded sharp cheddar cheese (6 oz)
- 3 ozs cream cheese, cut in cubes and softened
- 1/3 cup grated parmesan cheese

Summary

Yield: 6
Source: Priscilla
Prep Time: 30 minutes
Category: Side Dish

Instructions

Serves 6-8

Rating: Excellent

Oven temperature: 350 degrees

Cook and drain macaroni. In a large saucepan, cook chopped onion in butter until tender. Over medium heat, stir in flour and pepper. Add milk, all at once, and stir until hot and bubbly. Stir in cheddar and cream cheeses until melted. Remove from heat and add cooked macaroni. Stir until well combined. Pour into greased casserole dish and sprinkle with grated parmesan cheese. Bake for 20-25 minutes or until hot and bubbly.