## MACARONI CHEESE

| Ingredients                   | Grill       |
|-------------------------------|-------------|
| 75g macaroni<br>15g margarine | Medium heat |
| 15g plain flour 150ml milk    |             |
| seasoning 50g cheese          |             |

## Method

- 1. Cook macaroni in **boiling** salted water for 12 15mins.
- 2. Grate cheese.
- 3. Melt margarine, add flour and cook for 1 minute. Remove from the heat
- 4. Gradually add the milk a little at a time.
- 5. Return pan to the heat, **boil**, stirring continuously until the sauce thickens.
- 6. Remove sauce from the heat and add 2/3 of the cheese.
- 7. Drain the macaroni, add to the sauce and mix well. Add seasoning.
- 8. Turn into an ovenproof dish. Sprinkle remaining cheese on top.
- 9. Grill until golden brown.